



*At Home with Arlene Williams
presents*

Enjoy! **COOKIES**

*“O taste and see that the Lord is good...
blessed is the man that trusteth in Him.”*

Psalms 34:8





Hello Family!

I am so excited about our new Enjoy! COOKIES cd cookbook! All the old-time delicious cookies Momma used to make, plus the additional ones I've gathered through the years, now come to you in one great collection. Along with more than 260 recipes, you'll find lots of information about ingredients, equipment, technique, storing and freezing your cookies... plus much, much more.

So, let's get busy, we've got baking to do!

Blessings,

Arlene



At Home with Arlene Williams Recipe Series
Enjoy! COOKIES





At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Acknowledgements

First, I want to thank everyone who prayed and supported me in bringing the cd cookbook into existence. Rev. Gary Mitrik, my pastor and dear friend, and our intercessors, you know who you are, spent much time in prayer for this project, even before it was in existence. Thank you so much. Without your support I'm not sure we would have made it.

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And of course there's Paul, my sweet husband of 38 years, who is the best supporter anyone would ever want. His hands-on-help plus his prayerful support are beyond measure. He's a man of much prayer and just never gives up. I love him and thank him for loving me so completely all these years. He truly is the wind beneath my wings.

Mostly, I want to thank my Lord and Savior, Jesus Christ, who gave His life for me. Without Him I can do nothing, I am nothing, but with Him, I can do all things because He strengthens me. God is so good...all the time.

CONTACT INFO:

Cornerstone TeleVision
1 Signal Hill Dr.
Wall, PA 15148-1499
1-800-820-4808
www.ctvn.org





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All About Cookies

Definition: A cookie can be any of various hand-held, flour-based sweet cakes, either crisp or soft. The word cookie comes from the Dutch koekje, meaning “little cake.” The earliest cookie-style cakes most likely date back to seventh-century Persia, one of the first countries to cultivate sugar. There are six basic cookie styles, any of which can range from tender-crisp to soft.

I don't think there are many family members, friends, or acquaintances in our lives who do not like cookies. It's a universal food. Mention cookies and immediately people will tell you their favorite – chocolate chip, shortbread, ladylocks or plain old sugar cookies. We are passionate about our love for cookies. Just attend any wedding reception, wedding shower, graduation party, birthday party, and, of course, the high holy days of cookies – the holidays – and you will see how the cookie has taken its place on our celebration tables. What would Christmas be without cookies? And Easter, and summer holidays? That's why we thought you would enjoy an entire cd cookbook with more than 260 easy-to-do recipes to make your cookie baking easier, not to mention making gift-giving tastier!

All the recipes have been collected by me personally or given to me by family, friends and many viewers of AT HOME who have shared their treasures with me. I have not tested every recipe, but I rely on our sources for authenticity. So, get out the flour, soften the butter, pull out the cookie sheets, light the oven and let's get baking...

Enjoy!

Disclaimer: We cannot be held responsible for the outcome of any recipe.



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All About Equipment

Cookie Cutters - A metal or plastic device used to cut decorative shapes out of dough that has been rolled flat. Cookie cutters are available singly or in sets. Dipping a cookie cutter into flour or granulated sugar will prevent it from sticking to soft doughs. Cutters are readily available in most department stores and cooking specialty stores in a variety of sizes and shapes.

Cookie Sheets - A flat, rigid sheet of metal on which cookies, breads, biscuits, etc. are baked. It usually has one or more turned-up sides for ease in handling. Shiny, heavy-gauge aluminum cookie sheets are good heat conductors and will produce evenly baked and browned goods. Dark sheets absorb heat and should be used only for items on which a dark, crisp exterior is desired. Note: I did not use insulated cookie sheets for any of my cookie recipes.

Cooling Racks - Used to cool baked goods such as cookies, cakes and breads. A cooling rack is made of a network of closely arranged wire, set on short legs to raise it above the level of the countertop. The raised surface provides air circulation so the baked goods won't get soggy on the bottom. It's important that the rack have thick, strong wires so it won't sag in the center. Cooling racks can be round, square or rectangular and can range from small to large.

Electric Mixers - Any of various electric kitchen machines used to beat, mix or whip foods. There are two basic kinds - stationary (or stand) and portable (or hand-held). Stationary mixers have more powerful motors and therefore can handle heavier mixing jobs. They also take up more counter space. In addition to the standard beaters, stationary mixers are usually equipped with an assortment of attachments that can include dough hooks, wire whisks and flat, paddle-style beaters. Portable mixers, as



the name implies, can be used anywhere. Their small size is due in part to a small motor, which also limits these machines to smaller tasks. But size also makes the portable mixer easy to store.

Food Processor - The kitchen appliance was brought to the United States from France in the 1970s and has since revolutionized a majority of home kitchens. It consists of a sturdy plastic work bowl that sits on a motorized drive shaft. The cover of the bowl has a feed tube through which foods can be added. An expanded feed tube-large enough for some whole items such as a tomato or onion- is available with some machines. The food processor is efficient and speedy and can easily chop, dice, slice, shred, grind and puree most food. The larger machines can also knead dough. Most processors come with a blade and several disks for slicing and shredding. Food processors range from large to small in motor size and bowl capacity.

Jellyroll Pan - A rectangular baking pan with about 1-inch-deep sides used to make sheet cakes or sponge cakes used for jellyrolls. These pans are usually 15-1/2-by-10-1/2-by-1-inch; however there is a smaller pan measuring 12-by-7-by-3/4-inch and a larger one measuring 17-by-11-by-1-inch.

Measuring Cups - Containers that come in graduated sizes, used to measure amounts of food. Dry measuring cups come in nested sets that can include 2-cup, 1-cup, 1/2-cup, 1/3-cup, 1/4-cup, and 1/8-cup (2 tablespoon) sizes. The dry ingredient can either be stirred first (as with flour and confectioners' sugar) or simply spooned lightly into the cup, then leveled off with the straight edge of a knife. Brown sugar and shortening should be packed tightly into the cup before being leveled off. For food such as coconut, nuts and chocolate morsels, the cups should be filled, then leveled off with your fingers. Liquid measuring cups range in size from 1 to 4 cups. To use, simply pour in liquid and read measurement at eye level. The same principles of measuring apply to Measuring Spoons.

Microwave Oven - A microwave oven cooks with high-frequency radio waves that cause food molecules to vibrate, creating friction that heats and cooks the food. Microwave ovens use relatively little energy and do not heat up the kitchen. They range in power from about 500 watts to about 900 watts. Knowing the wattage of your oven is vital to following microwave-oven recipes, most of which are written for 700 watt models. Factors that affect how fast food cooks in a microwave oven include: the temperature of the food when cooking begins; the volume of food being cooked at one time; the size and shape of the food; the amount of fat, sugar and moisture in the food (fat and sugar speed the cooking; moisture impedes it); bone distribution; and food density. When used to melt chocolate, extreme caution is needed for high sugar and fat content. Add extra time by 15 seconds and stir chocolate, as it would appear that chocolate is still solid, when actually it has softened and will burn quickly. Burned chocolate must be discarded. It cannot be saved.



Oven - The oven is a very important piece of equipment for baking cookies. Ovens are powered either by gas, electric or convection. Your standard oven is the best when baking cookies. Convection heat has not been used in any of the recipes in this collection. Erroneous oven temperatures can create all kinds of culinary havoc, from gooey centers in baked goods to burning or drying of a wide range of foods. An oven thermometer is a good device to have to be sure your oven heats to the requested temperature. If it does not, you may have it calibrated by your utility company.

Parchment Paper - A heavy, grease-and moisture-resistant paper with a number of culinary uses including lining baking pans, wrapping foods that are to be baked en papillote and to make disposable pastry bags. Parchment paper is available in gourmet kitchenware stores and many supermarkets.

Pastry Brush - A small brush used for applying glazes to breads, pastries, cookies, etc. either before or after baking. The best all-purpose size has a width of 1 to 1-1/2 inches. Pastry brushes can be made of nylon bristles, sterilized natural bristles or goose feathers. Natural-bristle brushes are considered best because they're softer and hold more liquid. The harder the nylon bristles will last longer but may melt if accidentally touched to a hot surface. Soft bristles are especially desirable for delicate unbaked pastries where harder bristles might leave unwanted marks.

Pastry Wheel - A small utensil consisting of a sharp cutting wheel attached to a handle. Small pastry wheels with plain cutting edges are used to mark and cut roll-out pastry or cookie dough. Larger, plain-edged wheels are used to cut pizza. Pastry wheels may also have fluted cutting edges that make a decorative design in pastry doughs.

Rolling Pin - Though this kitchen tool is used mainly to roll out dough. Rolling pins can be made of almost any material including brass, ceramic, copper, glass, marble, plastic and porcelain. The favored material, however, is hardwood. The heavier pins deliver the best results because their weight and balance produce smoother doughs with less effort. There are many rolling pin styles but by far the most popular and easiest for most people to use are the American or bakers' rolling pins. Those of higher quality are characterized by sturdy handles anchored with a steel rod running through the center of the pin and fitted with ball bearings. Rolling pins should never be submerged in water. A thorough wipe with a damp cloth will keep your pin clean and dry.

Sifter - A mesh-bottomed kitchen utensil used to sift ingredients such as flour or confectioners' sugar. Sifters are usually made of stainless steel or heavy-weight plastic. There are versions with rotary cranks as well as those that are battery operated.

Spatulas - A flattish, rather narrow kitchen utensil that comes in a variety of shapes and sizes. Depending on the material from which it's made (which includes wood, metal, rubber and plastic), spatulas can be used for a plethora of kitchen tasks. Rigid



wood spatulas are good for scraping the sides of pots and turning foods, whereas softer plastic or rubber spatulas are better for stirring ingredients in a curved bowl and folding mixtures together as for cookies. Flexible metal spatulas - both long and short - are perfect for spreading frosting on cookies and cakes.

Timer - One of the most important tools in the kitchen is the timer. It may be built into your stove controls, or an external timer, either one will work well. There are the old wind-up timers and the new digital ones. They ring, beep, and some sound like alarms. A good timer would be a great investment that you will be glad you made.

Wax Paper - Semitransparent paper with a thin coating of wax on both sides. Because of its moistureproof and non-stick characteristics, wax paper used to play a major role in the kitchen for duties such as covering food and lining baking pans. In recent years, however, wax paper has been replaced in many of its roles by aluminum foil or plastic wrap.

Whisk - Also called a whip, this kitchen utensil consists of a series of looped wires forming a three-dimensional teardrop shape. The wires are joined and held together with a long handle. Whisks are used for whipping ingredients (such as cream, eggs, sauces, etc.), thereby incorporating air into them. They come in different sizes for different tasks and are most often made of stainless steel or tinned steel.

Zester - The stainless steel cutting edge of this kitchen tool has five tiny cutting holes which, when the zester is pulled across the surface of a lemon or orange, create threadlike strips of peel. The zester removes only the colored outer portion (zest) of the peel, leaving the pale bitter pith.

Enjoy!



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All About Ingredients

ALMONDS are the kernel of the fruit of the almond tree, grown extensively in California, the Mediterranean, Australia and South Africa. There are two main types of almonds - sweet and bitter. *Sweet almonds*, having a delicate, slightly sweet flavor, are the variety used in cookie recipes, unless otherwise indicated, and are readily available in markets. We find *bitter almonds* mostly in liquors, extracts and syrups. You can purchase almonds as blanched or not, whole, sliced, chopped, candied, smoked, in paste form and in many flavors. Toasting almonds before using in recipes intensifies their flavor and adds crunch. Almonds, a nutritional powerhouse, will keep for months in airtight containers in the freezer.

ALMOND PASTE, used in a variety of confections, consists of blanched ground almonds, sugar and glycerin or another liquid. Almond extract is sometimes added to intensify the flavor. Almond paste, less sweet and slightly coarser than marzipan, should be firm but pliable before use in a recipe. If it becomes hard, you can soften it by heating for 2 or 3 seconds in a microwave oven. Once opened, it should be wrapped tightly and refrigerated. You can purchase almond paste in most supermarkets in 6 to 8-ounce cans and packages.

APPLES, grown in temperate zones throughout the world and cultivated for at least 3,000 years, come in varieties now numbering well into the thousands. Apples range in color from lemony yellow to bright yellow-green to crimson red. Their textures range from tender to crisp; their flavors from sweet to tart and from simple to complex. Buy firm, well-colored apples with a fresh (never musty) fragrance. For cooking and baking, use apples that will remain flavorful and firm, such as Baldwin, Cortland, Northern Spy, Rome Beauty, Winesap and York Imperials. Store apples in a cool, dark place. They do well when placed in a plastic bag and stored in the refrigerator.



BAKING POWDER is a leavening agent containing a combination of baking soda, an acid (such as cream of tartar) and a moisture-absorber (such as cornstarch). When mixed with liquid, baking powder releases carbon dioxide gas bubbles that cause a bread or cookies to rise. Because it's perishable, baking powder should be kept in a cool, dry place. Always check the date on the bottom of a baking powder can before purchasing it. To test if a baking powder still packs a punch, combine 1 teaspoon of it with 1/3 cup of hot water. If it bubbles enthusiastically, it's fine.

BAKING SODA, also known as bicarbonate of soda, serves as a leavening agent in baked goods. When combined with an acidic ingredient such as buttermilk, yogurt or molasses, baking soda produces carbon dioxide gas bubbles, thereby causing a dough or batter to rise. Because it reacts immediately when moistened, it should always be mixed with the other dry ingredients before adding any liquid; the resulting batter should be placed in the oven immediately.

BUTTER, made by churning cream until it reaches a semi-solid state, must, by U.S. law, consist of at least 80 percent milk fat. The remaining 20 percent consists of water and milk solids. Butter may be artificially colored; it may also be salted or unsalted. *Unsalted butter* is usually labeled as such and contains absolutely no salt. People sometimes erroneously refer to it as "sweet butter," a misnomer because any butter made with sweet instead of sour cream is indeed sweet butter. Expect, therefore, that packages labeled "sweet cream butter" do contain salted butter. Many prefer unsalted butter for everyday eating and baking. Because it contains no salt (which acts as a preservative), it is more perishable than salted butter and therefore stored in the freezer section of some markets. Because butter absorbs flavors like a sponge, you should wrap it in an airtight container for storage. Refrigerate regular butter for up to 1 month, unsalted butter for up to 2 weeks. Both can be frozen for up to 6 months. Salted butter was used in the recipes in this collection. Softened butter keeps its shape, but if touched, will leave an indentation.

CHOCOLATE comes from the tropical cocoa bean, cacao (*theobroma*, or "food of the gods"). After the beans are removed from their pods, they're fermented, dried, roasted and cracked, separating the nibs (which contain an average of 54 percent cocoa butter) from the shells. The nibs are ground to extract some of the cocoa butter (a natural vegetable fat), thereby leaving a thick, dark brown paste called chocolate liquor. Next, the chocolate liquor receives an initial refining. If additional cocoa butter is extracted from the chocolate liquor, the solid result is ground to produce unsweetened cocoa powder. The addition of other ingredients (such as milk powder, sugar, etc.), refines the chocolate again. The final step for most chocolate is conching, a process by which huge machines with rotating blades slowly blend the heated chocolate liquor, ridding it of residual moisture and volatile acids. We find unadulterated chocolate marketed as *unsweetened* chocolate, also called *baking* or *bitter* chocolate. The addition of sugar, lecithin and vanilla creates, depending on the amount of sugar added, *bittersweet*, *semisweet* or *sweet chocolate*. Adding dry milk to sweetened chocolate creates *milk chocolate*. Though bittersweet, semisweet and sweet chocolate may



often be used interchangeably in some recipes with little textural change, milk chocolate, because of the milk protein, cannot. You can find *liquid* chocolate, developed especially for baking, on the supermarket shelf alongside other chocolates. It's unsweetened, comes in individual 1-ounce packages, and is convenient because it requires no melting; however, because it's made with vegetable oil rather than cocoa butter, it delivers neither the same texture nor flavor as regular unsweetened chocolate.

COCONUTS, specifically FRESH COCONUTS, are available year-round, with the peak season being October through December. Choose one that's heavy for its size and that sounds full of liquid when shaken; avoid those with damp "eyes." You may store whole, unopened coconuts at room temperature for up to 6 months, depending on the degree of ripeness. The meat is removed and the inner skin scraped off. Chunks of coconut meat can be grated or chopped, either in the food processor or by hand. One medium coconut will yield 3 to 4 cups grated. Grated fresh coconut should be tightly covered and refrigerated up to 4 days; frozen, up to 6 months. *Packaged coconut* comes in cans or plastic bags, sweetened or unsweetened, shredded or flaked, and dried, moist or frozen. Sometimes, you can also find it toasted. Unopened canned coconut can be stored at room temperature up to 18 months; coconut in plastic bags up to six months. Refrigerate both after opening. Coconut is high in saturated fat and a good source of potassium.

CREAM comes from un-homogenized milk. Upon standing, this milk naturally separates into two layers - a milk fat-rich cream on top and an almost fat-free (or skimmed) milk on the bottom. Commercial producers separate the cream from the milk by centrifugal force. Almost all cream that reaches the market today has been pasteurized. Cream comes in many varieties, all categorized according to the amount of milk fat in the mixture. *Light cream*, also called *coffee* or *table cream*, can contain anywhere from 18 to 30 percent fat, but commonly contains 20 percent. *Light whipping cream*, the form most commonly available, contains 30 to 36 percent milk fat and sometimes stabilizers and emulsifiers. *Heavy cream*, also called *heavy whipping cream*, is whipping cream with a milk fat content of between 36 to 40 percent. It's usually only available in specialty or gourmet markets. Whipping cream will double in volume when whipped. *Half-and-half*, about 10 to 12 percent milk fat, is a mixture of equal parts milk and cream. Neither half-and-half nor light cream can be whipped. Highly perishable, all these creams should be kept in the coldest part of the refrigerator. Always check expiration dates on cartons for freshest products.

CREAM CHEESE earns its name from the smooth, creamy texture of this mildly tangy, spreadable cheese. The soft, unripened cheese is made from cow's milk and by law must contain at least 33 percent milk fat and not more than 55 percent moisture. A must for smooth blending, we use softened cream cheese in our recipes. Cream cheese requires refrigeration and must be tightly wrapped and used within a week after opening. If any mold develops on the surface, discard the cream cheese.



EGGS are truly a versatile food. The most common egg used for food today is the hen's egg; however, those from other fowl - including duck, goose and quail - are sold in many areas. The breed of the hen determines the eggshell's color - white or brown. Color has nothing to do with either taste or nutritive value. The egg white is an excellent source of protein and riboflavin. Egg yolks contain all of the fat in an egg and serve as a good source of protein, iron, vitamins A and D, choline and phosphorus. Eggs must always be refrigerated. When stored at room temperature, they lose more quality in one day than in one week in the refrigerator. Store eggs in the carton in which they came. Transferring them to the egg container in the refrigerator door exposes them to odors and damage. Always store them large-end-up and never place them near odoriferous foods (such as onions) because they easily absorb odors. The best flavor and cooking quality will be realized in eggs used within a week. They can, however, be refrigerated up to a month, providing the shells remain intact. The multi-talented egg is delicious not only as a food in its own right but has numerous other uses as a leavening agent in cookies, cakes, breads and souffles. We used large-sized eggs in the recipes in this collection.

FLOUR is the finely ground and sifted meal of any of various edible grains. Giant steel or stone rollers are used to break and grind the grain. Most supermarkets carry steel-ground flour, meaning it's crushed with huge, high-speed steel rollers or hammers. Wheat, the most common source of the multitude of flours used in baking, contains gluten, a protein that forms an elastic network which helps contain the gases that make mixtures (such as doughs and batters) rise as they bake. *All-purpose flour* is made from a blend of high-gluten hard wheat and low-gluten soft wheat. It comes in two basic forms--bleached and unbleached--that can be used interchangeably. Most flour on the market today is pre-sifted, requiring only that it be stirred, then spooned into a measuring cup and leveled off. *Bread flour* is an unbleached, specially formulated high-gluten blend of 99.8 percent hard-wheat flour, a small amount of malted barley flour (to improve yeast activity) and vitamin C. *Cake or pastry flour*, a fine-textured, soft-wheat flour with a high starch content, makes particularly tender cookies, cakes and pastries. *Self-rising flour* is an all-purpose flour to which baking powder and salt have been added. You can substitute it for all-purpose flour in yeast breads by omitting the salt and in quick breads by omitting both baking powder and salt. All flours should be stored in airtight containers at room temperature (about 70 degrees). Temperatures higher than that invite bugs and mold.

LEMONS, bright yellow citrus fruit, oval in shape, have a pronounced bulge on the blossom end. The flesh is juicy and acidic. The lemon can range in size from that of a large egg to that of a small grapefruit. Some have thin skins while others have very thick rinds, used to make candied lemon peel. Lemons are available year-round with a peak during the summer months. Choose fruit with smooth, brightly-colored skin with no tinge of green. Lemons should be firm, plump and heavy for their size. Depending on their condition when purchased, they can be refrigerated in a plastic bag for 2 to 3 weeks. Few foods add such flavor as the simple lemon. The juice of the lemon squeezed and with seeds removed can create a wonderful flavor in cookies, pies



and cakes. The zest of the lemon (the outside yellow skin, rubbed against a metal grater) adds a fresh light taste when added to cookies or icings and frostings. Zest only the yellow part as the white layer, just below the yellow skin, known as the pith, tastes very bitter.

MILK comes in several different forms. *Whole milk* is the milk just as it came from the cow and contains about 3-1/2 percent milk fat. *Lowfat milk* comes in two basic types: *2 percent*, meaning 98 percent of the fat has been removed; and *1 percent*, which is 99 percent fat-free. A few lowfat milks contain only 1/2 percent milk fat but they're not widely available. *Nonfat or skim milk* must by law contain less than 1/2 percent milk fat. Both lowfat and nonfat milk are available with milk solids added, in which case the label states "protein-fortified". *Buttermilk* of times past was the liquid left after butter was churned. Today, commercial producers make it by adding special bacteria to nonfat or lowfat milk, giving it a slightly thickened texture and tangy flavor. Some manufacturers add flecks of butter to give it an authentic look. Milk should be stored as soon as possible when you get it home. Milk readily absorbs flavors; so, always close milk cartons or other containers tightly. Allowing milk to sit out at room temperature for 30 minutes or more greatly reduces its storage life, as it would if put in a pitcher for serving. Always discard milk that's been served and allowed to sit at room temperature longer than 30 minutes.

NUTMEG, a native of the Spice Islands, nutmeg comes from the seed of a nutmeg tree (a tropical evergreen) and enjoys extreme popularity throughout much of the world. When the fruit of the tree is picked, it is split to reveal the nutmeg seed surrounded by a lacy membrane which, when dried and ground, becomes the spice known as mace. The hard, egg-shaped nutmeg seed is grayish-brown and about 1 inch long. You can purchase nutmeg ground or whole. Whole nutmeg, freshly ground with a grater, ranks superior to that which is commercially ground and packaged. Nutmeg is excellent when used in baked goods due to its delicately warm, spicy and sweet flavor and aroma.

OATMEAL is by far the most nutritious cereal grain. Oat groats (oats that have been cleaned, toasted, hulled and cleaned again) still contain most of the original nutrients. When steamed and flattened with huge rollers, oat groats become regular *rolled oats* (also called *old-fashioned oats*). *Quick-cooking rolled oats* are groats that have been cut into several pieces before being steamed and rolled into thinner flakes. Though these oats cook in about 5 minutes, many think their flavor and texture never prove quite as satisfying as that of regular rolled oats. Old-fashioned oats and quick-cooking oats can usually be interchanged in recipes. *Instant oats*, however, are not interchangeable because they're made with cut groats that have been pre-cooked and dried before being rolled. This pre-cooking process so softens the oat pieces that, after being combined with a liquid, the mixture can turn baked goods such as muffins or cookies into gooey lumps. Most instant oatmeal is packaged with salt, sugar and other flavorings.



PECANS, native American nuts, come to us from the hickory family. They have a fat content of over 70 percent... more than any other nut. The buttery-rich kernel is golden brown on the outside and beige inside. You can purchase chopped or halved shelled pecans year-round in cellophane packages, cans and jars. Store tightly wrapped, freshly-shelled nuts in a cool dry place for up to 6 months. Refrigerate shelled pecans in an airtight container for up to 3 months, or freeze up to 6 months. Use care when storing pecans because their high fat content invites rancidity.

RAISINS, in most basic terms, are simply dried grapes. About half of the world's raisin supply comes from California. Grapes are either sun-dried or dehydrated mechanically. Both dark and golden seedless raisins can be made from Thompson seedless grapes. The difference is that the *dark raisins* are sun-dried for several weeks, thereby producing their shriveled appearance and dark color. *Golden raisins* have been treated with sulfur dioxide (to prevent their color from darkening) and dried with artificial heat, thereby producing a moister, plumper product. The tiny seedless Zante grapes produce dried currants, and muscat grapes create a dark, "perfumy" and intensely sweet raisin. All raisins can be stored tightly wrapped at room temperature for several months. For prolonged storage (up to a year), refrigerate them in a tightly sealed plastic bag. You can enjoy eating raisins out of hand or use them in a variety of baked goods and in cooked and raw dishes. They have a high natural sugar content, contain a variety of vitamins and minerals and are especially rich in iron.

SALT (sodium chloride) comes either from salt mines or the sea. Most of today's salt is mined and comes from large deposits left by dried salt lakes throughout the world. *Table salt*, a fine-grained refined salt with additives that make it free-flowing, is mainly used in cooking and baking and as a table condiment. *Iodized salt*, a table salt with added iodine (sodium iodide) has particular importance in areas that lack natural iodine, a vital preventative for hypothyroidism. *Kosher salt* is an additive-free, coarse-grained salt used by some Jews in the preparation of meat, as well as by gourmet cooks who prefer its texture and flavor. *Sea salt*, the type used down through the ages, comes from the evaporation of sea water, the more costly of the two processes. It comes in fine-grained or larger crystals.

SPICES are pungent or aromatic seasonings obtained from the bark, buds, fruit, roots, seeds or stems of various plants and trees. Over 3,000 years ago, the Arabs monopolized the spice trade, bringing their rare cargo back from India and the Orient by camel caravans. Today, the United States is the world's major spice buyer. Among the more popular spices are allspice, cardamom, cinnamon, cloves, ginger, mace, nutmeg, paprika, pepper, saffron and tumeric. You can purchase many spices in both whole and ground forms. Ground spices quickly lose their aroma and flavor; therefore, it's wise to buy them in small quantities. You can ground whole spices as needed. Store spices in airtight containers in a cool, dark place for no more than 6 months. Use them sparingly so they don't overpower the foods being seasoned.



SUGAR, once a luxury only the extremely affluent could afford, was called “white gold” due to its scarcity and high cost. Modern-day sugar is no longer scarce or expensive and comes in myriad forms from many origins. Sugar cane and sugar beets are the sources of most of today’s sugar, also known as sucrose (which also comes from maple sap). Besides its sweetening value, sugar adds tenderness to doughs, stability to mixtures such as beaten egg whites, golden-brown surfaces to baked goods, and, in sufficient quantity, it contributes to the preservation of some foods. *Granulated* or *white sugar* is highly refined cane or beet sugar. This free-flowing sweetener is the most common form both for table use and cooking. *Confectioners’* or *powdered sugar* is granulated sugar crushed into a fine powder. To prevent clumping, add a small amount of cornstarch, about 3 percent. Because it dissolves so readily, confectioners’ sugar works well in icings and candy. *Decorating* or *coarse sugar* has granules about four times larger than those of regular granulated sugar. It’s used for decorating baked goods and can be found in cake decorating supply shops. *Colored sugar*, tinted granulated sugar also used for decorating, comes in several crystal sizes. You can store all granulated sugar indefinitely if tightly sealed and kept in a cool, dry place. *Brown sugar* is white sugar combined with molasses, which gives it a soft texture. The two most commonly marketed styles of brown sugar are *light* and *dark*, with some manufacturers providing variations in between. In general, the lighter the brown sugar, the more delicate the flavor. The very dark or “old-fashioned” style has a more intense molasses flavor. Brown sugar is usually sold in 1-pound boxes or plastic bags. The latter help the sugar retain its moisture and softness. A firmly packed cup of brown sugar may be substituted for 1 cup of granulated sugar.

SWEETENED CONDENSED MILK is a mixture of whole milk and sugar, 40 to 45 percent of which is sugar. This mixture is heated until about 60 percent of the water evaporates, thereby producing an extremely sticky and sweet condensed mixture. *Unsweetened condensed milk* is referred to as evaporated milk. Store unopened sweetened condensed milk at room temperature for up to 6 months. Once opened, transfer the unused milk to an airtight container, refrigerate and use within 5 days. Sweetened condensed milk works well in baked goods and desserts such as candies, puddings, etc.

VEGETABLE SHORTENING is a solid fat made from vegetable oils, such as soybean and cottonseed oil. Although made from oil, shortening has been chemically transformed into a solid state through hydrogenation, a process that creates trans fatty acids and converts the mixture into a saturated fat, thereby destroying any polyunsaturate benefits. Virtually flavorless, vegetable shortening may serve as a substitute for other fats in baking and cooking and stores at room temperature for up to a year. I always grease my cookie sheets with shortening rather than butter, which tends to burn because of the high temperature.

WALNUTS, the fruit of the walnut tree, which grows in temperature zones throughout the world, come in several varieties, the two most popular being the English walnut and the black walnut. We find *English walnuts* the most widely available and coming in many varieties - some with moderately thick shells, others with shells so thin a tiny

bird can crack them open. They're available year-round and come in three main sizes: large, medium and babies. When buying walnuts in the shell, choose those free of cracks or holes. Shelled walnuts should be plump, meaty and crisp; shriveled nutmeats are past their prime. You can store walnuts in the shell in a cool, dry place up to 3 months. Shelled nutmeats should be refrigerated, tightly covered, up to 6 months. They can be frozen up to a year. You can enjoy many delicious types of walnuts in a variety of sweet and savory dishes and baked goods, especially cookies.

YEAST is a living, microscopic, single-cell organism which, as it grows, converts food (through a process known as fermentation) into alcohol and carbon dioxide. To multiply and grow, yeast only needs the right environment, which includes moisture, food (in the form of sugar or starch) and a warm, nurturing temperature. *Baker's yeast*, as the name implies, serves as a leavening agent. It's categorized into three basic types: active dry yeast, compressed fresh yeast and yeast starters. *Active dry yeast* exists in the form of tiny, dehydrated granules. The yeast cells are alive but dormant due to the lack of moisture. When mixed with a warm liquid (105 to 115 degrees), the cells once again become active. Active dry yeast is available in two forms, *regular* and *quick-rising*, the latter taking about half as long to leaven bread. You may use these forms interchangeably (with adjustments in rising time), and both are available in 1/4-ounce envelopes. You may also purchase regular active dry yeast in 4-ounce jars or in bulk in some health food stores. It should be stored in a cool, dry place, but can also be refrigerated or frozen. Always keep it at room temperature before dissolving it in liquid. Properly stored, it's reliable when used by the expiration date, typically stamped on the envelope or jar label. One package of dry yeast equals 1 scant tablespoon of dry yeast or 1 cake of compressed fresh yeast. *Compressed fresh yeast*, which comes in tiny (0.06-ounce), square cakes, is moist and extremely perishable. It must be refrigerated and used within a week or two, or by the date indicated on the package. If you choose to freeze it, be sure to defrost it at room temperature and use immediately. One cake of fresh yeast can be substituted for one envelope of dry yeast. The use of compressed fresh yeast has been primarily replaced by the more convenient active dry yeast. All baker's yeast should be given a test called *proofing* to make sure it's still alive. To proof yeast, dissolve it in warm water and add a pinch of sugar. Set the mixture aside in a warm place for 5 to 10 minutes. If it begins to swell and foam, the yeast is alive, active and capable of leavening.

Enjoy!



At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

All About Packing and Storing

Airtight is the keyword in cookie storage. Sealable plastic bags or containers with tight fitting lids, and even those charming old-fashioned cookie tins, will keep cookies delicious, if air is banned!

Store cookies only when they have cooled completely. Before storing frosted cookies, allow the icing to harden and dry. Then, store iced and/or moist cookies between double layers of wax paper to keep them from sticking to each other. Stack cookies only three layers deep to prevent the bottom cookies from crushing.

It's best to keep different cookies separated during storage. Keep moist and crisp, or spicy and mild-flavored, cookies away from each other. Chocolate cookies really like to absorb flavors. Keep them away not only from other cookies but also from other strongly flavored foods. Pack each type of cookie in its own bag or container, and you'll never encounter the dilemmas of sharing.

To keep soft cookies from hardening, place an apple slice or piece of bread in the storage container. Change the apple or bread when it becomes hard. Enliven limp, crisp cookies by placing them on a baking sheet and warming them up at 300 F. for a few minutes.

Many filled cookies or chocolate-dipped treats store best in the refrigerator where their delicate fillings or decorations won't spoil or melt.

For longer storage, consider freezing the cookies. Cookies will keep for up to four months in the freezer. Airtight continues to be the rule of thumb in freezer storage, too. Cookies that don't freeze well include meringues and sandwich cookies with jam



fillings. For sandwich cookies, freeze the cookie part and then fill with jam or other fillings prior to serving.

Regarding containers used in storage, there is a myriad of see-through containers with tight-sealing lids available for purchase at the grocery store. These work wonderfully for cookies stored in the freezer. I love not having to open each container to see what's in it. Remember, each time you open a container, you let in air, which causes cookies to deteriorate and lose their freshness.

Plastic bags, gift bags and other decorative containers may be used as long as they seal. You may use decorative old containers when making gifts, but be sure to line each one with a plastic bag; then, place cookies in the bag and seal with a ribbon. Plastic bags are great for freezing cookies as long as they are not decorated. Cookies such as chocolate chip, peanut butter, and other round flat shapes will stack well. Be sure to get as much air out of the bag as possible before sealing. Seal well.

Plastic wrap, wax paper and freezer wrap are all good tools to use for storing your treasures. A product called Stretch-Tite gets my personal vote as it clings to any surface and seals. Using wax paper between layers of iced cookies, place a layer of iced/decorated cookies in my container, drop it in the freezer for 15 minutes, cover with a double thickness of wax paper and place another layer on top. Then return the cookies to the freezer; wait 15 minutes and repeat. That short freezing time ensures that the cookies will not flatten and that the icing and decoration will remain intact. Only stack cookies to 3 layers before placing a final piece of wax paper on top; then, cover with a final piece of Stretch-Tite. This seals the cookies very well. Place lid on container to seal. Freezer wrap is good to use when wrapping sealed cookies if storing for a long period of time.

If cookies are wrapped correctly, they should store under refrigeration for several weeks. Cookies wrapped for long term storage should keep for 3 to 6 months in the freezer. Note: When serving cookies, take only the amount you want to use out of the storage container and seal up quickly before returning them to the freezer. Place frozen cookies on a serving dish and cover with a piece of plastic wrap. You want to keep the moisture in the cookies, and if they are not covered, they will dry out in the air.

Enjoy!



At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

All About Technique

Mixing Technique:

Cookies are not as delicate as cakes, but mixing still plays an important role. The most important step in cookie mixing is the creaming step, the step where the fat and the sugar are whipped together until light-colored, smooth and fluffy. This helps to incorporate air into the batter, which you need if you want your baking soda and/or baking powder to work. Another important factor is not to over mix the dough. Once you combine the dry and wet ingredients, mix until just combined and no longer.

Temperature:

Do not underestimate the importance of temperature in cookie baking. Cookie dough that is chilled before baking will hold its shape and produce a slightly puffier cookie. Cookie dough that is at room temperature before baking will spread and flatten out while baking; so, if you happen to have a very warm kitchen, it's a good idea to refrigerate the dough before you bake it.

Equipment:

Different cookie sheets and whether or not you grease the sheets will produce different results. A good cookie sheet can make a big difference. Super thin cookie sheets will cause the cookie bottoms to cook faster, sometimes resulting in burned bottoms. Insulated baking sheets allow air movement and will help to produce puffier cookies. If you want flat, crisp cookies, your best bet is the standard semi-thick cookie sheets that are available just about everywhere. Greasing your cookie sheets before baking cause the cookies to spread out more, but if you don't grease the sheets, you run the risk of the cookies sticking to the sheets and making a big mess. A good and fairly inexpensive solution to this is parchment paper. Its non-stick surface makes for easy cookie removal without causing the cookies to spread out.



Baking Time:

It is true that the longer you bake something the more cooked it will become. Cookies are usually baked from 350 degrees to 400 degrees. Due to their small size, they tend to bake fast. A difference in temperature can completely change the amount of time you'll need to bake your cookies. If you want your cookies to be chewy, the trick is to slightly underbake them. If you want them to be crispy, bake them a little longer. The best way to do this is with an accurate oven thermometer, a timer and your watchful eye until you get it all down.

Cookie Textures:

Now that we know a little about what goes into our cookies, how do we combine it all to come up with your favorite texture? Just follow these tips to get the cookie you desire. Don't be afraid to mix and match. Your ideal might just lie somewhere between all the extremes. Start baking cookies - there's a texture to find.

Flat - If you want your cookies on the flat side, you can do some or all of the following things: Use all butter (not margarine or shortening), use flour or bread flour, increase the sugar content slightly, add a bit of liquid to your dough, and bring the dough to room temperature before baking.

Puffy - If you like your cookies all light and puffy, try some of the following tricks: Use shortening and cut back on the fat, add an egg, cut back on the sugar, use cake flour or pastry flour, use baking powder instead of baking soda, and refrigerate your dough before baking.

Chewy - If you desire chewiness, remove the cookies a few minutes before they are done, while their centers are still soft and not quite cooked through. The edges should be slightly golden but the middle will still look slightly raw. Use brown sugar or honey as a sweetener. Try using egg yolks instead of whole eggs. This will add some extra moistness to the cookies, thus making them a bit more chewy.

Crispy - For crisp and crunchy cookies, bake your cookies a few minutes longer than suggested and immediately remove them to wire racks to cool. Cookies made with all butter and a high amount of sugar will also crisp up quite nicely. Another trick is to use bread flour.

Enjoy!



At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

All About Cookie Tips and Hints

Make dough now and freeze it until you're ready for freshly baked cookies. For drop cookies, place balls of dough on a baking sheet and freeze until firm, then pack into zip-loc bags or plastic containers. Alternatively, form dough into a log and wrap it in parchment or plastic wrap, followed by foil. Simply slice off dough as you need it. Remember to write the baking time and temperature on the frozen dough packages.

Parchment paper is a cookie baker's best friend. It comes in a roll like wax paper, but unlike wax paper, it can stand up to the heat of the oven. It's coated on both sides with food-grade silicone so that nothing sticks to it. It saves you the trouble and mess of greasing cookie sheets, and it allows you to keep them in constant use: while the pans are in the oven, you can be placing the next batch of dough onto a sheet of parchment. As soon as one batch of cookies comes out of the oven, slide the whole piece of parchment, cookies and all, onto the counter to cool, and slide the next batch right onto the baking pan.

A simple icing of confectioners' sugar and water is great for all kinds of cookies. Start with a small amount of water and add gradually until you've reached your desired consistency. Thick icing is good for spreading; thinner icing is good for "painting." Using corn syrup for part of your liquid adds shine. No time for frosting? Sprinkle cookies with colored sugar or small candies before baking.

If properly stored, cookies will retain their freshly baked taste and texture. Always store cookies after they have cooled completely. If still warm, they will get too soft and moist from the condensation and they'll lose their texture.

Always separate soft and crisp textured cookies before storing. If you mix the two, the soft cookies will make the crisp ones soft. Soft cookies should be kept in tightly



covered containers with a piece of fresh-cut apple to add moisture. Simply place an apple half, skin side down, on top of the cookies in the storage container. Remove the fruit and discard it after a day or two.

In a dry climate, store crisp cookies in a cookie jar or container with a loose fitting lid so any excess moisture can escape. In a humid climate, store crisp cookies in a tightly covered container to keep out the moisture. You can also “recrisp” cookies in a 300 degree oven on an ungreased cookie sheet for 3 to 5 minutes.

Cookies with very moist fillings should be stored in a loose covered container. Refrigerate if desired. If fillings contain dairy products, they must be refrigerated. Cover with foil before refrigerating.

If soft cookies begin to dry out, add a piece of apple or bread to the container to help them retain moisture; remove the next day. If crisp cookies become soggy and are not decorated, to crisp them, heat in a 300 degree oven on an ungreased cookie sheet for 3 to 5 minutes.

Store fragile cookies in a shallow tin instead of a deep cookie jar or crock as extra weight will break the delicate treats.

Refrigerate cookies if they contain cream cheese, cream frosting or custard, and other dairy products. They will last for up to 3 - 5 days there, loosely wrapped in foil.

Most baked cookies can also be frozen if well-sealed in airtight containers. Unfortunately, decorated cookies, or those low in fat, do not freeze well.

Cookies with a high butterfat content will usually stay fresh for a week or longer in a tightly covered container.

Save canisters from coffee, cookies, potato chips—they make sturdy shipping containers for goodies. Round, uniformly shaped cookies, biscotti, brownies, fudge, and hard candy ship well. Cut-out cookies with irregular, delicate shapes do not hold up as well, nor do light, cake-like cookies such as pumpkin and persimmon.

When giving cookies as gifts, make them look as good as they taste by putting a little extra effort into the presentation. You don't have to spend too much money or time to make something really special. Line a basket or box with colored cellophane, a tea towel, or a piece of festive fabric cut with pinking shears; place the cookies (wrapped in plastic) inside, and tie up the bundle with satin or velvet ribbon or raffia. Finish off the package by tying on the appropriate decoration that depicts the gift occasion.

Enjoy!



At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Scriptures

Isaiah 7:15 - Butter and honey shall he eat, that he may know to refuse the evil, and choose the good.

Judges 5:25 - He asked water, and she gave him milk; she brought forth butter in a lordly dish.

II Samuel 17:29 - And honey, and butter, and sheep, and cheese of kine, for David, and for the people that [were] with him, to eat: for they said, "The people [is] hungry, and weary, and thirsty, in the wilderness."

Genesis 1:29 - Behold, I have given you every herb bearing seed, which is upon the face of all the earth and every tree, in which is the fruit of a tree yielding seed; to you it shall be for meat.

Psalms 104:14 - He causeth the grass to grow for the cattle, and her for the service of man: that he may bring forth food out of the earth.

Psalms 136:25 - (God) Who giveth food to all flesh: for his mercy endureth forever.

Psalms 145:15 - The eyes of all wait upon thee; and thou givest them their meat in due season.

I Corinthians 10:31 - Whether therefore ye eat, or drink, or whatsoever ye do, do all to the glory of God.



At Home with Arlene Williams Recipe Series

Enjoy! COOKIES

Bar Cookies

All About Bar Cookies

Batman Bars

Bittersweet Chewy Bars

Brutzel Bars

Butterscotch Toffee Squares

Cafe Bars

Cake Mix Bar Cookies

Can't Leave Alone Bars

Candy Bar Cookies

Chewy Pecan Cookie Bars

Chocolate Caramel Nut Bars

Chocolate Cherry Delights

Chocolate Coconut Bars

Chocolate Cookie Brittle

Chocolate Macaroon Cookie Bars

Chocolate Marshmallow Bars

Chocolate Nut Bars

Chocolate Walnut Sensations

Coconut Cherry Squares

Congo Bars

Crescent S'more Bars

Danish Apple Bars

Date and Apricot Bars

Delightful Date Bars

Easy-To-Make Graham Cracker Cookies

Flaky Pineapple Squares

Frosted Banana Bars

Frosted Orange Date Bars

Frosted Zucchini Bars

Glazed Peanut Butter Bars

Good and Goey Cherry Bars

Grandma Bobak's Lebkuchen

Greek Cookie Bars

Hawaiian Holidays

Holiday Coconut Squares

Hungarian Pastry

Lemon Bars

Lemon Butter Snowbars

Lemon Crumb Bars

Oatmeal Bars

Oatmeal Carmelitas

Old World Raspberry Bars

Orange Marmalade Bars

Orange Pear Bars

Peach Bars

Peaches and Cream Bars

Peanut Butter Delights

Peanut Butter Texas Sheet Cake Squares

Pecan Praline Bars

Quick and Easy Bar Cookies

Raspberry Chocolate Bars

Russian Torte

S'mores Bars

Seven Layer Cookie Bars

Sheet Raisin Cookies

Spicy Pumpkin Bars

Texas Sheet Squares

Toasted Hazelnut Bars

Tom Thumb Cookie Bars



At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES** —∞—

All About Bar Cookies

Definition: Bar cookies are created when a batter or soft dough is spooned into a shallow pan, then baked, cooled and cut into bars.

Assemble all the ingredients together before you begin.

Line baking pan with aluminum foil, allowing edges of foil to extend over the edges of the pan. Lightly grease foil if recipe directs.

Spread batters and doughs evenly into pan.

To test cake-like bar cookies for doneness, insert a wooden pick in the center. If it comes out with a few moist crumbs clinging to it, the cookies are done. Fudgy bar cookies will have a dull rather than a shiny surface; a slight imprint will remain after lightly touching the surface.

Cool bar cookies in their pan on a cooling rack. Lift foil by the edges and transfer to cutting board. Peel off foil. Use a sharp knife to trim all four sides before cutting into bars, squares, diamonds or other shapes.

Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Bar Cookies

BATMAN BARS

Submitted by Libby Carver

1 cup butter, melted
1/2 cup sugar
1 pound box light brown sugar
4 large eggs
2 cups self-rising flour
1 teaspoon vanilla
1 cup pecans, optional

1. Preheat oven to 350 degrees. Grease and flour a 13-by-9-inch baking pan.

2. In a bowl, using a mixer, combine melted butter and sugars and beat until creamy. Add eggs, self-rising flour, vanilla and pecans. Mix thoroughly. Pour into prepared baking pan.

3. Bake in preheated oven for 15 minutes. Remove pan from oven just when the batter is starting to set around edge of pan. Shake pan to make batter fall, or hit pan on counter. The batter must fall or the bars will taste like cake. You can't hurt them. Return to oven and bake an additional 15 to 20 minutes. Remove from oven and place baking pan on wire rack to cool. When cooled, cut into bars. Makes about 3 dozen bars. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

BITTERSWEET CHEWY CHOCOLATE BARS

1 cup butter, softened
1/2 cup sugar
1-1/4 cups brown sugar, divided
1 tablespoon milk
2 teaspoons vanilla
2 egg yolks, reserve whites
2 cups flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1 teaspoon baking powder
3 egg whites
2 cups bittersweet chocolate morsels
1 cup chopped pecans

1. Preheat oven to 350 degrees. Line a 9-by-13-inch pan with parchment paper.

2. In a bowl, beat together butter, sugar and 1/2 cup brown sugar. Beat in milk, vanilla and 2 egg yolks. In another bowl, sift together flour, salt, baking soda and baking powder. Stir into butter mixture. Press into prepared baking pan. Sprinkle chocolate morsels over top of batter.

3. With a mixer, beat 3 egg whites until soft peaks form, then add remaining 3/4 cup brown sugar to whites and continue beating for another 30 seconds or more. Spread egg white mixture over chocolates and sprinkle chopped pecans over top.

4. Bake in preheated oven for 28 to 30 minutes or until edges are golden brown and pull away from sides of pan. Let bars cool slightly on wire rack, then lift from pan and score into bars while still warm. Return to wire rack and cool completely. Makes 32 bars. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

BRUTZEL BARS

This delicious treat tastes like Heath Bars.

Pam nonstick cooking spray

1 “tube” package saltine crackers

1 cup butter (no substitutions)

1 cup sugar

1 (12-ounce) package milk chocolate morsels

1. Preheat oven to 350 degrees. Line a standard-sized cookie sheet with aluminum foil that has built up sides. Lightly spray the foil with Pam. Arrange saltine crackers over foil to make a single layer. Set aside.

2. In a medium saucepan, combine butter and sugar and bring to a boil. Let boil for 1 minute. Remove from heat and pour gently over crackers.

3. Bake in preheated oven for 10 minutes or until golden brown. Remove from oven and rearrange any crackers that have moved.

4. Immediately sprinkle chocolate morsels over top. Wait 2 to 3 minutes, then spread melted chocolate evenly with a knife to cover crackers.

5. Cool on wire rack, then refrigerate for a few hours. Remove from refrigerator about 15 minutes before serving. Cut or break into pieces. Makes lots. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Bar Cookies

BUTTERSCOTCH TOFFEE SQUARES

1 cup flour
1/2 teaspoon baking powder
1/3 cup butter, melted and cooled slightly
1 cup light brown sugar, packed
1 large egg
1 teaspoon vanilla
1-1/4 cups Heath Toffee Bits

1. Preheat oven to 350 degrees. Coat an 8-inch square pan with cooking spray. Line with foil, letting edges extend over 2 sides. Coat foil with spray.

2. In a bowl, sift flour and baking powder. In a mixing bowl, using a mixer, beat butter, sugar, egg and vanilla until blended. On low speed, add flour mixture and beat just until combined. Stir in toffee bits. Spread evenly in prepared pan.

3. Bake in preheated oven for 22 minutes or until a toothpick tested in center comes out clean. Cool in pan on wire rack. Remove from pan with foil. Cut into squares or bars. Makes 16 squares. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

CAFE BARS

14 Stella D'oro Margherite Cookies, crushed

1/3 cup melted butter

1/2 cup chopped macadamia nuts

1/2 cup dried cranberries

1/2 cup semisweet chocolate morsels

1/2 cup white chocolate morsels

1-1/2 cups flaked coconut

1 tablespoon espresso coffee powder

2 teaspoons hot water

1 (15-ounce) can sweetened condensed milk

1. Preheat oven to 350 degrees. Line a 13-by-9-inch baking pan with foil, extending over ends of pan.

2. In a bowl, combine cookie crumbs and melted butter. Press in prepared baking pan. Sprinkle with nuts, cranberries and morsels; then, top with coconut.

3. Dissolve espresso powder in hot water in medium bowl. Stir in condensed milk and pour evenly over coconut layer. Bake in preheated oven for 30 minutes or until set. Cool completely in pan on wire rack. Using foil, remove from pan. Remove foil and cut into bars. Makes 3 dozen bars. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Bar Cookies

CAKE MIX BAR COOKIES

- 1 (18-1/2-ounce) box cake mix, any flavor**
- 1 large egg**
- 1/2 cup vegetable oil**
- 1/4 cup water**
- 1 cup milk chocolate or butterscotch morsels**
- 1 cup walnuts, chopped**

- 1. Preheat oven to 350 degrees. Grease a 9-by-13-inch baking pan well.**
- 2. In a mixing bowl, using a mixer, combine cake mix, egg, oil and water, and blend well until almost all lumps are gone. Stir in chocolate or butterscotch morsels and walnuts. Place batter in prepared pan and smooth top.**
- 3. Bake in preheated oven for 25 minutes. Allow to cool completely on wire rack. Cut into bars any size you desire. Makes 3 to 4 dozen cookie bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

CAN'T LEAVE ALONE BARS
Submitted by Jackie Collins

1 box (18.25-ounce) white cake mix
2 large eggs
1/3 cup vegetable oil
1 (14-ounce) can sweetened condensed milk (not evaporated milk)
1 cup semisweet chocolate morsels
1/4 cup butter, cubed

1. Heat oven to 350 degrees. Grease or spray a 13-by-9-by-2-inch baking pan.

2. Beat cake mix, eggs and oil in a large bowl with mixer until blended. Reserve 1/3 of this mixture and press remaining mixture in prepared pan.

3. Microwave condensed milk, chocolate morsels and butter in a microwave-safe bowl on HIGH for 1 minute or until mixture is smooth when stirred. Pour over crust. Top with teaspoonfuls reserved cake mixture.

4. Bake in preheated oven for 20 to 25 minutes until lightly browned. Cool; cut into bars. Makes 3 dozen bars. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

CANDY BAR COOKIES

- 1/2 cup butter**
- 1 (18-3/4-ounce) package chocolate cake mix**
- 2 cups semisweet chocolate morsels**
- 2 cups chopped pecans OR coconut**
- 1 (14-ounce) can chocolate sweetened condensed milk**

- 1. Preheat oven to 350 degrees.**
- 2. Place butter and cake mix in a large mixing bowl. Using a pastry blender or a fork, cut butter into cake mix until crumbly. Sprinkle crumbles evenly over bottom of 15-by-10-inch jelly roll pan and press to form a crust.**
- 3. Sprinkle chocolate morsels and pecans or coconut evenly over crust. Pour sweetened condensed milk evenly over all. Bake in preheated oven for 18 to 25 minutes or until light golden brown. Cool completely and cut into bars. Makes 4 to 5 dozen bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

CHEWY PECAN COOKIE BARS

3/4 cup light brown sugar, packed
1/2 cup mayonnaise
1 teaspoon vanilla
1 cup flour
1 teaspoon baking powder
1/2 teaspoon salt
3/4 cup chopped pecans

- 1. Preheat oven to 350 degrees. Well-grease an 8-inch square baking pan.**
- 2. In a large mixing bowl, using a mixer, combine sugar, mayonnaise and vanilla until blended. In another bowl, combine flour, baking powder and salt, then add to sugar mixture. Stir in 1/2 cup chopped pecans. Dough will be thick and sticky. Press into prepared baking pan. Sprinkle batter with remaining nuts and press into dough.**
- 3. Bake in preheated oven for 15 minutes or until toothpick inserted in center comes out clean. Cool in pan on wire rack. Cut into 20 bars. Cookies are soft while hot from oven but firm when cooled. Makes 20 bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Bar Cookies

CHOCOLATE CARAMEL NUT BARS

- 1 cup butter, softened**
- 1/2 cup firmly packed brown sugar**
- 2 cups flour**
- 1/2 teaspoon salt**
- 1-1/2 (12-ounce) packages semisweet chocolate chunks**
- 1 (14-ounce) bag caramels (about 50)**
- 1/3 cup whipping cream**
- 1 cup chopped walnuts**

- 1. Preheat oven to 350 degrees.**
- 2. Beat butter and sugar in large bowl with mixer until light and fluffy. Add flour and salt; beat on low speed until crumbly. Pat into 15-by-10-inch jellyroll pan. Bake in preheated oven for 15 minutes or until edges are golden brown. Sprinkle with chocolate chunks and cover loosely with foil. Let stand 5 minutes or until chocolate is melted; spread evenly over crust.**
- 3. In a microwave-safe bowl, melt caramels and cream on HIGH for 2 minutes or until caramels begin to melt. Add walnuts; stir until caramels are completely melted. Spread over chocolate layer. Cool in pan or wire rack. Cut into bars. Makes 3 dozen bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

CHOCOLATE CHERRY DELIGHTS

This cookie is correctly named... it is delightfully delicious.

Cookie:

1 cup flour
1/3 cup butter
1/2 cup packed light brown sugar
1/2 cup chopped walnuts
Red candied cherry halves

Filling:

1 (8-ounce) package cream cheese, softened
1/2 cup sugar
1/3 cup cocoa
1/4 cup milk
1 large egg
1/2 teaspoon vanilla
1/2 cup chopped red candied cherries

1. Preheat oven to 350 degrees.

2. In a large mixer bowl, combine flour, butter and brown sugar. Blend on low speed about 2 or 3 minutes until crumbs form. Stir in walnuts. Reserve 3/4 cup of crumb mixture for topping and press remaining crumbs into bottom of ungreased 9-inch square baking pan.

3. Bake in preheated oven until lightly browned, about 10 minutes. To make filling: In a small mixing bowl, beat cream cheese and sugar until fluffy. Add cocoa, milk, egg and vanilla and beat until smooth. Fold in cherries.

4. Remove crust from oven when lightly browned and spread filling over warm crust. Sprinkle reserved crumbs over top and garnish with cherry halves. Be sure to place cherry halves so you can cut 36 squares. Return to oven and bake 25 minutes longer or until lightly browned. Cool and cut into squares, making sure a cherry half is in center of each bar. Store, covered in refrigerator. Makes 3 dozen squares. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

CHOCOLATE COCONUT BARS

4 cups crushed graham crackers or crumbs
1 cup butter, softened
1/2 cup confectioners' sugar
2 cups shredded coconut
1 (13-ounce) can evaporated milk
1 teaspoon vanilla
1 cup slivered almonds
1 (12-ounce) package semisweet chocolate morsels

- 1. Preheat oven to 350 degrees.**
- 2. In a bowl, combine graham cracker crumbs, butter and confectioners' sugar. Pat into bottom of 9-by-13-inch baking pan. Bake 10 minutes in preheated oven.**
- 3. While crust is baking, mix together in bowl coconut, evaporated milk, vanilla and almonds. Pour over crust and continue baking 10 minutes.**
- 4. In a microwaveable bowl, place chocolate morsels and melt in microwave oven. Spread over bars while still warm. Let cool. Cut into bars. Makes 4 dozen bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Bar Cookies

CHOCOLATE COOKIE BRITTLE

1 cup butter, softened
1-1/2 teaspoons vanilla
1/4 teaspoon salt
1 cup sugar
2 cups flour
2 cups semisweet chocolate morsels
1 cup chopped pecans OR extra chocolate morsels

1. Preheat oven to 375 degrees.

2. In a large mixing bowl, combine butter, vanilla, salt and sugar and beat together until well blended, using back of a spoon. Stir in flour until just mixed. Add chocolate morsels and nuts if desired. Press cookie dough evenly into a 15-by-10-inch jellyroll pan.

3. Bake in preheated oven for 15 to 25 minutes, or until light golden brown. Check at 15 minutes, then watch cookies carefully; they go from light brown to burned around edges very quickly. Let cool in pan on wire rack. When cooled, break into irregular pieces. Store in an airtight container. Makes 16 servings. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

CHOCOLATE MACAROON COOKIE BARS

- 1 (18.25-ounce) box devil's food cake mix**
- 1/2 cup butter, softened**
- 1 large egg**
- 1 (14-ounce) can sweetened condensed milk**
- 1 teaspoon vanilla**
- 1 large egg**
- 1-1/4 cups flaked coconut**
- 1 cup chopped pecans**

- 1. Preheat oven to 350 degrees. Grease a 9-by-13-inch baking pan.**
- 2. In a large bowl, with a mixer, combine cake mix, butter and 1 egg. Mixture will be crumbly. Press into prepared pan.**
- 3. In another bowl, mix together sweetened condensed milk, vanilla and 1 egg until smooth. Stir in 1 cup of coconut and chopped pecans. Spread mixture evenly over prepared crust. Sprinkle remaining 1/4 cup coconut over top.**
- 4. Bake in preheated oven for 30 to 35 minutes or until golden brown. Cool on a wire rack before cutting into bars. Makes about 5 dozen bars.**
Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

CHOCOLATE MARSHMALLOW BARS

Submitted by Cheryl Halmeoja

Cookies:

3/4 cup butter, softened
1-1/2 cups sugar
3 large eggs
1 teaspoon vanilla
1-1/3 cups flour
1/2 teaspoon baking powder
1/2 teaspoon salt
3 tablespoons unsweetened cocoa
1/2 cup chopped nuts, optional
4 cups mini-marshmallows

Topping:

1-1/2 cups semisweet chocolate morsels
3 tablespoons butter
1 cup peanut butter

- 1. Preheat oven to 350 degrees. Grease 15-by-10-by-2-inch jellyroll pan.**
- 2. In a bowl, using a mixer, beat together butter and sugar until creamy. Add eggs and vanilla and beat until fluffy. Add flour, baking powder, salt and cocoa and stir until well blended. Stir in nuts, if desired.**
- 3. Spread batter evenly in prepared jellyroll pan and bake in preheated oven for 15 to 20 minutes. Remove from oven and immediately sprinkle marshmallows over entire surface of cake. Return to oven for 2 to 3 minutes until marshmallows begin to melt. Using a knife dipped in water, spread melted marshmallows evenly over cake. Place on wire rack to cool completely.**
- 4. In a saucepan, combine chocolate morsels, butter and peanut butter and cook over medium-low heat until melted. When well blended, pour over marshmallow layer and spread to cover evenly. Chill. Cut into 6 dozen bars. *Enjoy!***

Note: These are sweet, so cut bars smaller than usual.



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Bar Cookies

CHOCOLATE NUT BARS

Submitted by a viewer

1-1/2 cups light brown sugar
1 cup chopped walnuts
1 (12-ounce) Hershey chocolate bar, cut in chunks
1 cup raisins
1 cup vegetable oil
2 heaping teaspoons baking powder
1 teaspoon baking soda
2-1/2 teaspoons cinnamon
1 teaspoon vanilla
3 large eggs
1 cup strong coffee
3 cups flour

1. Preheat oven to 350 degrees. Grease a 15-by-10-inch jellyroll pan.
2. In a bowl, combine all ingredients in order given. Make sure dough is thoroughly mixed. Spoon into prepared pan and smooth top.
3. Bake in preheated oven for 20 minutes. Remove to cooling racks until thoroughly cooled. Bars may be iced, if desired. When cooled, cut into bars. Makes about 100 squares. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

CHOCOLATE WALNUT SENSATIONS

1 cup plus 2 tablespoons flour
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup packed brown sugar
1/2 cup butter, softened
1 teaspoon vanilla
1 large egg
1 (12-ounce) package semisweet chocolate morsels, divided
1 cup chopped walnuts
Walnut halves for garnish

- 1. Preheat oven to 375 degrees. Grease a 9-inch square baking pan.**
- 2. In a small bowl, combine flour, baking soda and salt. Set aside. In a large mixer bowl, using a mixer, beat brown sugar, butter and vanilla until creamy. Beat in egg. Gradually add flour mixture and blend thoroughly. Stir in 1-1/3 cups chocolate morsels and chopped walnuts. Spread into prepared baking pan. Bake in preheated oven for 23 to 25 minutes.**
- 3. When finished baking, immediately sprinkle remaining 2/3 cup chocolate morsels over top. Let stand until morsels become shiny and soft. Quickly spread softened chocolate evenly over top and garnish with walnut halves. When cool, chill 5 to 10 minutes to set chocolate. Cut into 2-by-1-1/2-inch bars. Makes about 2 dozen bars.**
Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Bar Cookies

COCONUT CHERRY SQUARES

1-1/2 cups cornflake crumbs
1/2 cup butter
3 tablespoons sugar
2 cups miniature marshmallows
1-1/3 cups flaked coconut
3/4 cup chopped maraschino cherries
1 (15-ounce) can sweetened condensed milk
1 cup chopped walnuts or pecans

1. Preheat oven to 350 degrees.

2. In a bowl, combine cornflake crumbs, butter and sugar. Press into 9-by-13-inch pan. Sprinkle marshmallows, coconut and cherries evenly over crumb crust. Pour sweetened condensed milk over top and sprinkle with chopped walnuts or pecans.

3. Bake in preheated oven for 25 minutes. Cool on wire rack. Place covered, in refrigerator. Cut into squares when well-chilled. Makes 3 to 4 dozen squares. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

CONGO BARS

Presented by Susan Winebrenner

3/4 cup melted butter
1 pound box brown sugar
3 large eggs
1/2 teaspoon salt
1 teaspoon vanilla
2-1/2 cups flour
2-1/2 teaspoons baking powder
1 (12-ounce) package semisweet chocolate morsels
1/2 cup walnuts

- 1. Preheat oven to 350 degrees. Grease a 13-by-9-inch baking pan.**
- 2. In a mixer bowl, using a mixer, blend butter, sugar and eggs until creamy. Add salt and vanilla; then the dry ingredients. Mix thoroughly. Stir in chocolate morsels and nuts; blend well.**
- 3. Pour into prepared baking pan. Bake in preheated oven for 30 minutes. Let cool in pan. When cool, cut into bars. Makes about 6 dozen 1-inch square bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Bar Cookies

CRESCENT S'MORE BARS

- 1 (8-ounce) can refrigerated crescent rolls**
- 1/2 cup butter, melted**
- 1-1/2 cups graham cracker crumbs**
- 1-1/2 cups miniature marshmallows**
- 1 cup semisweet chocolate morsels**

- 1. Preheat oven to 375 degrees.**
- 2. Separate crescent dough into two long rectangles. Place in ungreased 13-by-9-inch pan. Press dough to cover bottom of pan, sealing perforations. In a bowl, combine melted butter, graham cracker crumbs, marshmallows and chocolate morsels. Spoon evenly over dough.**
- 3. Bake in preheated oven for 15 to 20 minutes or until golden brown. Cool on wire rack. Cut into bars. Makes 3 to 4 dozen bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Bar Cookies

DANISH APPLE BARS

Submitted by Betty Wood

*Wow, this would be absolutely irresistible, warm from the oven
with a scoop of cinnamon ice cream!*

2-1/2 cups flour	8 to 10 tart apples, sliced
1 teaspoon salt	2 cups sugar
1 cup shortening	1-1/2 teaspoons cinnamon
2 large egg yolks, save whites	2 large egg whites
Milk	1 cup confectioners' sugar
1 cup cornflakes	5 to 6 teaspoons milk

1. Preheat oven to 375 degrees.
2. In a bowl, combine flour, salt and shortening and mix with hands until coarse crumbs form, like pie crust dough.
3. In a 2/3 cup measuring cup, place egg yolks and enough milk to fill to top. Place eggs/milk into a large mixing bowl and whisk together until blended. Stir in flour mixture and mix until dough forms. Divide dough into 2 equal portions. On a lightly floured surface, roll out one portion into a rectangle large enough to fit a 15-by-10-inch jellyroll pan. Place dough onto pan and sprinkle with cornflakes.
4. In a bowl, combine apples, sugar and cinnamon. Mix to thoroughly coat apples. Evenly spread apples over cornflakes. Roll out second portion of dough and place over apples, sealing edges well. In a small bowl, beat egg whites until frothy. Brush top pastry completely with egg whites.
5. Bake in preheated oven for 50 minutes or until apples are tender. Cool on wire cooling rack. In a bowl, mix together confectioners' sugar and milk until glaze forms. Drizzle glaze over cooled crust. Cut into bars. Makes 3 to 4 dozen bars. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

DATE AND APRICOT BARS

Filling:

**1 (15-ounce) jar date filling
1 (15-ounce) jar apricot filling
3 tablespoons orange juice**

Crust:

**1/4 cup soft butter
1/2 cup Crisco shortening, room temperature
1 cup firmly packed brown sugar
1-3/4 cups flour
1/2 teaspoon baking soda
1 teaspoon salt
1-1/2 cups uncooked rolled oats**

- 1. Preheat oven to 400 degrees. Grease a 13-by-9-inch baking dish.**
- 2. For filling: In a small saucepan, combine all ingredients and place over low heat. Stir to combine ingredients and heat until a smooth filling forms. When heated through, remove from heat and allow to cool.**
- 3. For crust: In a small bowl, combine butter, Crisco and brown sugar until blended. Set aside. In another bowl, combine flour, baking soda and salt. Stir in rolled oats. Mix the butter mixture into the oats mixture and combine until a crumb mixture forms.**
- 4. Place half of crumb mixture in bottom of prepared pan. Press and flatten, using your hands. Spread with cooled filling. Cover with remaining crumb mixture, patting lightly.**
- 5. Bake in preheated oven until lightly browned, about 25 to 30 minutes. While warm, cut into bars and remove from pan. Makes about 30 bars about 2-by-1-1/2 inches each. Enjoy!**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

DELIGHTFUL DATE BARS

Shortly after Paul and I were married, Mil, my mother-in-law, wanting to make sure her son would always have the cookies he liked most, presented me with this recipe and a whole pan of cookies.

1-1/2 cups dates, chopped
1/4 cup sugar
1 cup water
1 cup brown sugar
2/3 cup Crisco shortening, or more
1 teaspoon baking soda
1-1/2 cups oatmeal
1-1/2 cups flour
1 teaspoon vanilla

1. Preheat oven to 350 degrees.
2. In a saucepan, over medium high heat, combine dates, sugar and water and bring to boil. Cool until thickened.
3. In a large bowl, mix together brown sugar, Crisco shortening, baking soda, oatmeal, flour and vanilla until well-blended. If mixture seems dry, add additional Crisco shortening 1 tablespoon at a time, until mixture holds together when pressed. Press 1/2 of dough into bottom of ungreased 9-by-13-inch baking pan.
4. Evenly spread date mixture over dough and pat remaining dough on top of date mixture. Bake in preheated oven for 20 minutes or until brown. Cool on wire rack. When cool, cut into bars. Makes about 7 dozen bars. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Bar Cookies

EASY-TO-MAKE GRAHAM CRACKER COOKIES

Submitted by Florence Cooper

Graham crackers

1 cup butter, softened

1 cup sugar

1/2 cup milk

1 large egg, beaten

1 cup flaked coconut

1 cup graham cracker crumbs

Frosting:

2 cups confectioners' sugar

1/2 cup butter, softened

Orange juice

1. Place graham crackers in single layer on a cookie sheet, to cover. Cookie sheet should have 1-inch high sides and you may need to break crackers to cover pan completely.

2. In a saucepan, over medium heat, combine butter, sugar, milk and beaten egg and, stirring constantly, bring to a boil. Remove from heat. Add coconut and graham cracker crumbs to mixture and blend thoroughly. Spread coconut mixture over graham crackers, to cover evenly. Place another layer of crackers on top. Set on wire rack and allow to cool a bit.

3. In a bowl, combine confectioners' sugar, butter and enough orange juice to make frosting of spread consistency. Spread frosting on top of crackers. Keep refrigerated. Cut, using cracker marks as guide. Makes 3 to 4 dozen cookies. Enjoy!



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Bar Cookies

FLAKY PINEAPPLE SQUARES

Dough:

4 cups flour
1 pound butter, softened
1 cup sour cream
1 teaspoon vanilla

Filling:

3 cups crushed pineapple, drained
1 cup sugar
3 tablespoons cornstarch
Confectioners' sugar

1. In a mixer bowl, with mixer on medium-low speed, cut butter into flour until crumbly. Add sour cream and vanilla. Mix well. Wrap dough and chill for 2 hours.
2. Meanwhile, in a saucepan, over medium heat, combine pineapple, sugar and cornstarch, stirring constantly until thick and clear. Set aside to cool. Preheat oven to 325 degrees.
3. On a flat lightly-floured surface, roll out 1/2 of dough large enough to fit the bottom of a 15-by-10-inch ungreased jellyroll pan. Spread cooled pineapple filling evenly to cover. Roll out second portion of dough and cover pineapple layer, sealing dough to edge of pan.
4. Bake in preheated oven for 55 minutes or until golden brown. Sprinkle with confectioners' sugar. Cut into squares and chill if not used immediately. Makes 70 squares. *Enjoy!*



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Bar Cookies

FROSTED BANANA BARS

1/2 cup butter, softened
1-1/2 cups sugar
2 large eggs
1 cup sour cream
1 teaspoon vanilla
2 cups flour
1 teaspoon baking soda
1/4 teaspoon salt
1 cup mashed ripe bananas

Cream Cheese Frosting:
4 tablespoons butter, softened
1 (8-ounce) package cream cheese,
softened
1-1/2 cups confectioners' sugar

1. Preheat oven to 350 degrees. Grease a 10-by-15-inch jellyroll pan.
2. In a large mixing bowl, using a mixer, cream together butter and sugar until smooth. Beat in eggs, one at a time, then stir in sour cream and vanilla. In another bowl, combine flour, baking soda and salt, and then stir into batter. Add mashed bananas and mix well. Spread evenly into prepared pan.
3. Bake in preheated oven for 20 to 25 minutes or until toothpick inserted into center comes out clean. Allow bars to cool completely before frosting with Cream Cheese Frosting. Makes 7 dozen bars.
Enjoy!

Cream Cheese Frosting:

1. In a bowl, with a mixer, combine butter and cream cheese well. Add sugar and continue beating until smooth. Use immediately. Three to four heaping tablespoons of peanut butter may be added for a great frosting. *Enjoy!*



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Bar Cookies

FROSTED ORANGE DATE BARS

Cookie:

3/4 cup sugar
1/2 cup butter, softened
1/2 cup water
1 (8-ounce) package pitted dates,
chopped
1-1/4 cups flour
3/4 teaspoon baking soda
1/2 teaspoon salt
1/4 cup orange juice
3/4 cup milk
2 large eggs
1 tablespoon orange zest

Frosting:

3 cups confectioners' sugar
1/3 cup butter, softened
1 (3-ounce) package cream cheese, softened
1 tablespoon orange zest
2-1/2 tablespoons orange juice

1. Preheat oven to 350 degrees. Grease a 15-by-10-inch jellyroll pan.
2. In a medium-sized saucepan, over medium heat, combine sugar, 1/2 cup butter, water and dates. Cook, stirring often until dates have softened and mixture is blended and thick. Remove from heat. Combine flour, baking soda and salt; stir into date mixture; then, mix in 1/4 cup orange juice, milk, eggs and 1 tablespoon orange zest. Spread batter evenly into prepared pan.
3. Bake in preheated oven for 15 to 20 minutes or until toothpick inserted into center comes out clean. Cool on wire rack until completely cool.
4. To make frosting, in a bowl, combine confectioners' sugar, 1/3 cup butter, cream cheese and orange zest. Using a mixer, beat until smooth. Gradually mix in remaining orange juice one tablespoon at a time until frosting is spreadable. Spread frosting over bars and cut into cookies. Keep chilled. Makes 4 dozen bars. *Enjoy!*



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Bar Cookies

FROSTED ZUCCHINI BARS

Cookie:

**3/4 cup butter
1/2 cup brown sugar
1/2 cup sugar
2 large eggs
1 teaspoon vanilla
1-3/4 teaspoons baking powder
2 cups shredded zucchini
1 cup shredded coconut
3/4 cup chopped walnuts**

Frosting:

**1 cup confectioners' sugar
2-1/2 tablespoons milk
2-1/2 tablespoons melted butter
1 teaspoon vanilla
1/2 teaspoon cinnamon**

- 1. Preheat oven to 350 degrees. Generously grease a 10-by-15-inch jellyroll pan.**
- 2. In a medium bowl, using a mixer, cream butter until light; then, beat in sugars. Add eggs, one at a time, beating after each addition. Beat in vanilla. Mix in flour and baking powder. Add zucchini, coconut and walnuts. Blend thoroughly.**
- 3. Spread batter evenly in prepared pan and bake in preheated oven for 40 minutes.**
- 4. For frosting, in a small bowl, with a mixer, beat together confectioners' sugar, milk, melted butter, vanilla and cinnamon until very smooth. While still warm from oven, frost bars, covering thoroughly. Cool in pan on wire rack. When completely cooled, cut into bars. Makes 3 to 4 dozen bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

GLAZED PEANUT BUTTER BARS

Submitted by M. Bowden

Dough:

3/4 cup butter, softened
3/4 cup creamy peanut butter
3/4 cup sugar
3/4 cup brown sugar, packed
2 teaspoons water
2 large eggs
1-1/2 teaspoons vanilla
1-1/2 cups flour
1-1/2 cups quick-cooking oats
3/4 teaspoon baking soda
1/2 teaspoon salt

Glaze:

1-1/4 cups milk chocolate morsels
1/2 up butterscotch morsels
1/2 cup creamy peanut butter

1. Preheat oven to 350 degrees. Grease a 15-by-10-by-2-inch jellyroll pan.
2. In a mixer bowl, using a mixer, cream butter, peanut butter, sugars and water. Beat in eggs and vanilla. Combine flour, oats, baking soda, and salt; gradually add to creamed mixture. Spread into prepared jellyroll pan. Bake in preheated oven for 18 to 22 minutes or until lightly browned.
3. For glaze, in a microwave-safe bowl, melt chips and peanut butter; pour over warm bars and spread evenly. Cool completely on a wire rack before cutting. Makes 4 dozen bars. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Bar Cookies

GOOD AND GOOEY CHERRY BARS

Submitted by a viewer

2-1/3 cups flour
1/3 cup sugar
3/4 cup butter, softened
2 large eggs, lightly beaten
1 cup light brown sugar
1 teaspoon vanilla
1-1/2 teaspoons baking powder
1 (10-ounce) jar maraschino cherries, drained; reserve juice
1/2 cup chopped walnuts
2-1/2 cups confectioners' sugar
2 tablespoons butter, softened

1. Preheat oven to 350 degrees. Lightly grease a 13-by-9-inch baking pan.
2. In a mixing bowl, mix flour, sugar and butter with your hands, until crumbly. Press in prepared pan. Bake in preheated oven for 12 to 15 minutes, until light brown.
3. In a food processor, combine eggs, brown sugar, vanilla and baking powder. Process until smooth; then pour in cherries and walnuts and pulse until just chopped and well-blended, but not pulverized. Pour over partially baked crust.
4. Return to oven and bake for an additional 25 minutes, until toothpick in center comes out clean. Meanwhile, prepare frosting by creaming confectioners' sugar, butter and 4 tablespoons reserved cherry juice in a bowl, with a mixer, until fluffy.
5. Remove bars from oven and place on wire cooling rack. When cooled, frost and cut into bars. Makes 3 to 4 dozen bars. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Bar Cookies

GRANDMA BOBAK'S LEBKUCHEN

Grandma usually made these with dates, and mostly for Christmas.

4 large eggs
1 pound box light brown sugar
2 cups flour
1 teaspoon cinnamon
2 ounces dates, prunes or citron, chopped
1/4 cup chopped walnuts
Confectioners' sugar for dusting

1. Preheat oven to 375 degrees. Lightly grease a 15-by-10-by-2-inch jellyroll pan.
2. In a bowl, using a mixer, beat eggs well. Gradually add sugar, beating thoroughly after each addition. In another bowl, mix together flour, cinnamon, fruit and nuts. Combine this mixture with egg mixture, blending thoroughly. Pour batter into prepared pan. Bake in preheated oven for about 20 to 25 minutes, until lightly browned.
3. Remove Lebkuchen from oven, and cool on wire rack for 10 minutes. Cut into 12-by-5-inch strips. After cooled completely, dust with confectioners' sugar before serving. Makes 5 dozen cookies. *Enjoy!*



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Bar Cookies

GREEK COOKIE BARS

Base:

2 cups flour
1/4 cup sugar
1/2 teaspoon cinnamon
1/4 cup butter, softened

Glaze:

1 cup confectioners' sugar
1 teaspoon cinnamon
2 teaspoons honey
1 to 3 tablespoons water

Topping:

2 tablespoons sugar
2 teaspoons cinnamon
2/3 cup light corn syrup
2 tablespoons honey
4 teaspoons lemon juice
1 tablespoon melted butter
2 large eggs
2 cups chopped walnuts

- 1. Preheat oven to 350 degrees. Lightly grease 13-by-9-inch baking pan.**
- 2. In a large bowl, combine flour, sugar, cinnamon and butter. With a mixer beat for 2 minutes at low speed until mixture makes coarse crumbs. Press in bottom of prepared pan. Bake in preheated oven for 20 to 25 minutes or until set.**
- 3. Combine topping ingredients (sugar, cinnamon, corn syrup, honey, lemon juice, melted butter and eggs) in bowl and beat with mixer about 1 minute at medium speed. Stir in walnuts and spread over partially baked base. Return to oven and bake an additional 20 to 25 minutes, until set. Place on wire rack and let cool about 10 minutes. Run knife around edge of pan to loosen, then cool completely.**
- 4. In a bowl, combine glaze ingredients (confectioners' sugar, cinnamon, honey and water). Use only as much water as is needed for drizzling consistency. Drizzle in a lacy pattern over cooled bars. Let stand 15 minutes. Cut bars into 4 lengthwise strips and 5 crosswise strips. Then cut each bar in half diagonally to form triangles. Makes 40 bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Bar Cookies

HAWAIIAN HOLIDAYS BARS

Presented by Patty Macey

Cake:

- 2 cups sugar**
- 2 cups flour**
- 2 teaspoons baking soda**
- 2 teaspoons baking powder**
- 2 eggs**
- 1 (20-ounce) can crushed pineapple, do not drain**
- 1 cup chopped walnuts**
- 1 cup flaked coconut**

Icing:

- 1 (8-ounce) cream cheese, soft**
- 1/2 cup butter, soft**
- 2 cups confectioners' sugar**
- 1 teaspoon vanilla**

- 1. Preheat oven to 350 degrees. Generously grease and flour a 11-by-15-inch jellyroll pan.**
- 2. In a bowl, combine all cake ingredients and mix well either by hand or with a mixer. Pour batter into prepared baking pan. Bake in preheated oven for 15 minutes. Cake is done when batter pulls slightly from side of pan and is golden brown. To test with a toothpick, plunge toothpick in center of pan and withdraw. If batter is unbaked, continue to bake until toothpick comes out clean when retested. Place cake on wire rack to cool.**
- 3. To make icing, combine all ingredients and stir well. Frost cake while it is still warm. Sprinkle with finely ground walnuts or flaked coconut. Place cake in refrigerator to chill thoroughly. Cut into bars. Makes 5 dozen bars. *Enjoy!***

**Note: These bars must be kept refrigerated.*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

HOLIDAY COCONUT SQUARES

3-1/2 cups graham cracker crumbs
3/4 cup butter, melted
3 cups flaked coconut
1-1/2 cups sweetened condensed milk
1/4 cup semisweet chocolate chips
1/2 teaspoon butter, melted
5 tablespoons confectioners' sugar

- 1. Preheat oven to 350 degrees. Grease a 12-by-18-inch baking pan.**
- 2. Mix graham cracker crumbs and melted butter together. Press evenly into prepared baking pan. Sprinkle coconut over crust. Using a fork, pierce crust all over. Slowly pour condensed milk evenly over coconut. Bake for 20 minutes, but do not brown.**
- 3. Meanwhile, mix chocolate chips and melted butter together. Add confectioners' sugar and mix well. Drizzle chocolate mixture over coconut. Cool and cut into squares. Makes about 4-1/2 dozen squares. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

HUNGARIAN PASTRY

Wonderful old recipe for a very flaky pastry

Pastry:

5 cups flour
1 cup sugar
4 teaspoons baking powder
2 teaspoons baking soda
Pinch salt
4 large egg yolks
1 cup butter, softened
2 tablespoons Crisco shortening
1/2 pint sour cream
1 teaspoon vanilla

Filling:

2-1/2 cups ground walnuts
1/2 cup sugar
Jar of your favorite jam,
such as apricot, peach,
raspberry, pineapple, etc.

1. Preheat oven to 350 degrees. Lightly grease an 11-by-15-1/2-by-2-inch half-sheetcake pan.
2. In a large mixing bowl, combine flour, sugar, baking powder, baking soda and salt. Add egg yolks and work into dry ingredients. Add butter, Crisco, sour cream and vanilla and knead well. A stiff dough will form, but will soften. Divide dough into 3 equal portions. In a small bowl, combine walnuts and sugar. Set aside.
3. On a lightly floured surface, roll one portion into rectangle large enough to fit into bottom of prepared pan. Evenly sprinkle nut mixture over crust. Roll out second portion of dough and place on top of nut layer. Spread entire jar of your favorite jam over dough layer; then, roll out last portion of dough and either lattice top or cover completely with top crust.
4. Place in preheated oven and bake for 25 minutes. Remove to wire cooling racks and cool completely. Cut into squares. Makes about 7 dozen bars. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

LEMON BARS

Presented by Stephanie Tedesco

Crust:

2 cups flour

1/2 cup confectioners' sugar

1 cup butter

Filling:

4 large eggs

2 cups sugar

6 tablespoons lemon juice

4 tablespoons flour

1/2 teaspoon baking powder

Confectioners' sugar

- 1. Preheat oven to 350 degrees.**
- 2. Mix flour, confectioners' sugar and butter together until dough forms. Press into a 9-by-13-inch baking pan, coming up sides about 1/2 inch.**
- 3. Bake in preheated oven for 20 minutes. To make filling, in a mixing bowl, beat 4 eggs with mixer while gradually adding 2 cups sugar. Add lemon juice and fold in flour and baking powder. Remove crust from oven after 20 minutes; then, pour filling over crust. Return to oven and bake for an additional 25 minutes.**
- 4. Remove from oven and sprinkle with powdered sugar. Cool completely and then cut into finger-sized bars or squares. Must be kept refrigerated. Makes 24 bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

LEMON BUTTER SNOWBARS

Crust:

1/2 cup butter, softened
1/3 cup flour
1/4 cup sugar

Filling:

2 large eggs
3/4 cup sugar
2 tablespoons flour
1/4 teaspoon baking powder
3 tablespoons lemon juice
Confectioners' sugar

- 1. Preheat oven to 350 degrees.**
- 2. In a 1-1/2 quart bowl, using a mixer, beat butter, flour and sugar on low speed until blended. Pat mixture into an ungreased 8-inch square baking pan. Place pan on center rack in preheated oven and bake for 15 to 20 minutes or until brown on edges.**
- 3. In a bowl, whisk together eggs, sugar, flour, baking powder and lemon juice until blended. Pour filling into partially baked crust. Return to oven and bake for additional 18 to 20 minutes or until filling sets. Sprinkle top with confectioners' sugar. Cool in pan on wire rack. When cool, cut into 2-by-1-inch bars. Makes 32 bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

LEMON CRUMB BARS

- 1 (18-1/4-ounce) package lemon or yellow cake mix**
- 1/2 cup butter, softened**
- 1 large egg**
- 3 egg yolks**
- 2 cups finely crushed saltine crackers (about 1/4 pound)**
- 1 (14-ounce) can sweetened condensed milk (not evaporated milk)**
- 1/2 cup bottled lemon juice**

- 1. Preheat oven to 350 degrees. Grease a 9-by-13-inch baking pan with butter.**
- 2. In a large bowl, beat cake mix, butter and 1 egg with mixer until crumbly. Stir in saltine crumbs. Reserving 2 cups of crumb mixture, press remaining crumbs on bottom of prepared baking pan. Bake in preheated oven for 15 to 20 minutes or until golden.**
- 3. With mixer, beat 3 egg yolks, sweetened condensed milk and lemon juice. Spread over prepared crust. Top with reserved crumb mixture. Return to oven and bake an additional 25 minutes or until set and top is golden. Cool on wire rack. Refrigerate for 2 hours or longer. Cut into bars and store covered in refrigerator. Makes 2 to 3 dozen bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

OATMEAL BARS

- 1/2 cup butter**
- 1/2 cup applesauce**
- 3/4 cup brown sugar**
- 2-1/2 cups quick or regular oatmeal**
- 1 cup flour**
- 2 teaspoons cinnamon**
- 1 teaspoon vanilla**
- 1 cup raisins or any dried fruit (dried cherries or cranberries work well)**
- 1 cup chopped walnuts**

- 1. Preheat oven to 350 degrees. Well-grease a 9-by-13-inch baking pan with butter.**
- 2. In a bowl, using a mixer, beat butter, applesauce and sugar until creamy. In a bowl, combine oatmeal, flour, cinnamon, vanilla, raisins or dried fruit and walnuts. Mix to coat raisins and nuts. Add to butter mixture and combine well. Place mixture into prepared pan and smooth top.**
- 3. Place in preheated oven and bake for 25 to 30 minutes or until top is golden. Let cool completely on wire rack; then, slice into bars or squares. Makes about 4 dozen bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

OATMEAL CARMELITAS

Cookie:

2 cups flour
2 cups quick-cooking oats
1-1/2 cups brown sugar, packed
1-1/4 cups butter, softened
1 teaspoon baking soda
3/4 teaspoon salt

Filling:

1 cup caramel ice cream topping
3 tablespoons flour
1 cup semisweet chocolate morsels
1/2 cup chopped walnuts

- 1. Preheat oven to 350 degrees. Grease a 13-by-9-inch baking pan with shortening.**
- 2. In a large bowl, combine flour, oats, brown sugar, butter, baking soda and salt with a mixer on low speed until crumbly. Set aside half of cookie dough (about 3 cups) for topping. Press remaining crumbs in bottom of prepared baking pan.**
- 3. Bake in preheated oven for 10 minutes.**
- 4. In a small bowl, stir together caramel topping and 3 tablespoons flour. Sprinkle chocolate morsels and nuts over partially baked cookie base. Drizzle evenly with caramel mixture; sprinkle with reserved crumb mixture.**
- 5. Return to oven and bake an additional 18 to 22 minutes, or until golden brown. Cool completely in pan on cooling wire rack, about 1 hour. Refrigerate 1 to 2 hours until filling is set. For bars, cut into 6 rows by 6 rows. Store in lightly covered container. Makes 3 dozen bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

OLD WORLD RASPBERRY BARS

2-1/4 cups flour
1 cup sugar
1 cup chopped pecans
1 cup butter, softened
1 large egg
One (10-ounce) jar raspberry preserves

- 1. Preheat oven to 350 degrees. Grease an 8-inch square pan. Set aside.**
- 2. In large mixer bowl combine all ingredients except preserves. Beat at low speed, scraping bowl often, until crumbly, about 2 to 3 minutes. Set aside 1-1/2 cups of mixture.**
- 3. Press remaining mixture on bottom of prepared pan. Spread with preserves to within 1/2 inch of edge. Crumble reserved crumb mixture on top. Bake in preheated oven for 42 to 50 minutes, until lightly browned. Cool completely on wire rack. Cut into bars when cooled. Makes 3 dozen bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

ORANGE MARMALADE BARS

Very moist and fruity, these bars go great with coffee.

1/4 cup butter
1/2 cup sugar
1/2 teaspoon almond extract
1/2 teaspoon vanilla
1 large egg
1-1/2 cups flour
1 teaspoon baking powder
1/2 teaspoon cinnamon
1/4 teaspoon ground cloves
1/2 teaspoon salt
1 cup orange marmalade

1. Preheat oven to 400 degrees. Grease an 8-inch square baking pan.
2. In a large mixing bowl, with a mixer, cream together butter, sugar, almond and vanilla extracts. Stir in egg and mix until well-blended. In a separate bowl, mix together flour, baking powder, cinnamon, cloves and salt. Add flour mixture to butter and mix very well. Spread half of dough into pan. Cover with a layer of marmalade. Spread remaining dough over marmalade layer.
3. Bake in preheated oven for 25 minutes. Let cool in pan on wire rack before cutting into bars. Makes 2 dozen bars. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

ORANGE PEAR BAR COOKIES

Pastry:

3 cups flour
1-1/2 teaspoons salt
1 cup vegetable shortening
1/2 cup milk
1/2 cup fine dry bread crumbs
6 Northwest Bartlett pears,
peeled and sliced thinly
1/2 cup sugar
1 teaspoon grated orange rind
2 tablespoons milk

Glaze:

1 cup confectioners' sugar, sifted
3/4 teaspoon vanilla
2 tablespoons orange juice
1/2 teaspoon grated orange rind

1. Preheat oven to 375 degrees.

2. In a bowl, combine flour and salt. Cut shortening into flour until mixture is crumbly. Stir in milk, one tablespoon at a time, until all flour is moistened and a pastry forms. Divide dough in half. On a lightly floured surface, roll out one half dough to a 17-by-12-inch rectangle. Carefully place into a 15-by-10-by-2-inch jellyroll pan. Sprinkle with bread crumbs. Carefully arrange pear slices over crumbs.

3. In a small bowl, combine sugar and orange rind and sprinkle over pear slices. Roll out remaining dough to a 15-by-10-inch rectangle and place on top of pears. Seal and flute edges. Cut several steam vents in top crust. Brush crust with milk. Bake in preheated oven for 45 to 55 minutes or until pastry is golden.

4. While pastry is baking, combine confectioners' sugar, vanilla, orange juice and orange rind in a bowl and whisk to blend thoroughly. When baking is finished and pastry is hot from oven, brush with orange glaze. Place pan on wire rack and cool completely. Makes 3 to 4 dozen bar cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

PEACH BARS

- 2 cups flour**
- 1-1/2 teaspoons baking powder**
- 1-1/2 teaspoons ground cinnamon**
- 1/4 teaspoon nutmeg**
- 1/2 cup butter, softened**
- 1/2 cup honey**
- 2 large eggs**
- 1 (4-1/2-ounce) jar strained peaches (baby food)**

1. Preheat oven to 350 degrees. Spray a 9-by-13-inch pan with Pam. In a bowl, sift together flour, baking powder, cinnamon and nutmeg. Set aside.

2. In a large bowl, using a mixer, beat butter until smooth. Beat in honey, eggs and peaches. Gradually mix in flour mixture and blend well. Place batter into prepared baking pan, spreading evenly.

3. Bake in preheated oven for 35 to 40 minutes. Cool in pan on wire rack. When cooled, cut into bars. Makes 3 dozen bars. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

PEACHES AND CREAM BARS

Base:

30 graham cracker squares
(15 whole graham crackers)
1/3 cup sugar
1/2 cup sliced almonds

Filling:

6 tablespoons melted butter
1/2 cup sugar
12 ounces cream cheese, room temperature
2 large eggs
1 teaspoon vanilla

Topping:

2 tablespoons cold butter, cut into pieces
1/4 cup packed light brown sugar
1/2 cup sliced almonds
2 tablespoons flour
1 (13-ounce) jar peach preserves
1 tablespoon water

1. Preheat oven to 350 degrees. Coat a 13-by-9-inch baking pan with nonstick cooking spray.
2. Combine graham crackers, 1/3 cup sugar and almonds in a food processor or blender. Process until well-combined. Add melted butter and process until crumbs hold together. Press this mixture over bottom of prepared pan. Bake in preheated oven for 10 minutes or until lightly browned.
3. In a mixer bowl, with a mixer, beat together cream cheese and 1/2 cup sugar until smooth. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
4. Remove crust from oven. Pour cream cheese mixture over crust. Spread evenly. Return to oven and bake for 15 minutes or until slightly puffed. For filling, in a bowl, mix together cold butter, brown sugar, sliced almonds; use your hands until a crumbly mixture forms. Set aside.
5. Place peach preserves in a saucepan and add water. Stir, breaking up large pieces of fruit, and cook over low heat until preserves thin out. When filling has finished baking, remove from oven and gently spread thinned peach preserves over filling. Sprinkle with topping mixture. Return to oven and bake another 15 minutes or until hot and bubbly. Cool completely in pan on wire rack. For firmer bars, chill in refrigerator. Cut into bars. Makes about 100 bars. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Bar Cookies

PEANUT BUTTER DELIGHTS

Presented by Lisa Rainey

Lisa developed this quick, easy version of the Buckeye. You will love it!

- 1 (18-ounce) jar creamy peanut butter**
- 1 (2-pound) bag confectioners' sugar**
- 1 (8-ounce) package cream cheese, softened**
- 2 teaspoons vanilla**
- 1 (12-ounce) package milk chocolate morsels**

- 1. Spray a 15-by-10-by-2-inch jellyroll pan with non-stick cooking spray.**
- 2. Combine all ingredients, except chocolate morsels, in large bowl and mix very well. Pat peanut butter mixture into prepared pan and shape to cover completely.**
- 3. Melt chocolate morsels carefully in microwave and spread evenly onto peanut butter mixture. Make sure chocolate covers entire surface. Chill ONLY about 10 minutes until chocolate sets. Cut into 1-inch squares immediately. Keep refrigerated. Makes about 6 dozen bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

PEANUT BUTTER TEXAS SHEET CAKE SQUARES

Cake:

1/2 cup butter
1 cup water
1/2 cup peanut butter
1/2 cup vegetable oil
2 cups flour
2 cups sugar
2 large eggs
1 teaspoon vanilla
1 teaspoon baking soda

Icing:

1/2 cup butter
1/3 cup milk
1/2 cup peanut butter
1 pound box confectioners' sugar
1 teaspoon vanilla
Chopped peanuts for garnish, optional

1. Preheat oven to 400 degrees. Grease a 15-by-10-by-2-inch jellyroll pan.
2. In a saucepan, combine butter, water, peanut butter and vegetable oil. Bring to a boil over medium heat. In a large mixing bowl, combine flour and sugar; set aside. Add a small amount of boiling mixture to flour and beat with mixer to blend. Add remaining boiling mixture and beat well.
3. In another mixing bowl, using a mixer, beat eggs, vanilla and baking soda until blended. Combine egg mixture with flour batter and beat until thoroughly blended. Pour into prepared pan. Bake in preheated oven for 20 minutes.
4. While cake is baking, prepare icing. Place butter, milk and peanut butter in a small saucepan and bring to a boil over medium low heat. Remove from heat and add confectioners' sugar and vanilla. Stir to blend well. When you remove cake from oven, immediately pour icing over cake. Sprinkle with chopped peanuts, if desired. Let cool on wire rack. Makes 4 dozen squares. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

PECAN PRALINE BARS

- 1 (18.25-ounce) box yellow cake mix**
- 1/4 cup butter**
- 4 cups pecans, in halves or coarsely chopped**
- 1 cup light brown sugar, packed**
- 1/2 cup sugar**
- 1 cup butter**
- 1/2 cup honey**
- 1/4 cup whipping cream or heavy cream**

- 1. Preheat oven to 350 degrees.**
- 2. In a bowl, combine cake mix and 1/4 cup butter and mix until crumbly. Press into a 10-by-15-inch ungreased jellyroll pan. Sprinkle pecans on top. Bake in preheated oven for 10 minutes.**
- 3. In a saucepan, over medium heat, combine both sugars, 1 cup butter and honey. Over medium heat, bring to a boil and cook for 3 minutes, or until it thickens like syrup and is not watery. Remove from heat and blend with cream. Pour over baked crust.**
- 4. Return to oven and bake 17 to 22 minutes, or until it just comes to a bubble. Don't overbake. Let cool completely on wire rack. Cut into bars. Makes 5 dozen bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

QUICK AND EASY BAR COOKIES

- 1/2 cup butter, melted**
- 1 (18.25-ounce) box yellow cake mix**
- 3 large eggs, divided**
- 1 (8-ounce) package cream cheese, softened**
- 1 pound box confectioners' sugar**
- 1/2 cup flaked coconut**
- 1/2 cup chopped walnuts or pecans**

- 1. Preheat oven to 325 degrees.**
- 2. In a bowl, with a mixer, combine butter, cake mix and 1 egg until crumbly. Press this mixture into bottom of 15-by-10-inch jellyroll pan. In another bowl, beat together 2 eggs, cream cheese and sugar. Add coconut and nuts. Pour over cake mixture.**
- 3. Bake in preheated oven for 45 minutes or until golden brown. Cool in pan on wire rack. Cut into bars. Makes 6 dozen bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Bar Cookies

RASPBERRY-CHOCOLATE BARS

1 cup flour
1 cup quick-cooking oats
1/2 teaspoon baking soda
1/2 teaspoon salt
3/4 cup packed brown sugar
5 tablespoons butter, softened
1/2 cup semisweet chocolate morsels
1 (10-ounce) jar seedless raspberry jam

- 1. Preheat oven to 375 degrees.**
- 2. Combine flour, oats, baking soda and salt in a small bowl and stir to combine well. Set aside.**
- 3. In a mixing bowl, combine sugar and butter and beat with a mixer at medium speed until smooth. Add flour mixture and stir until a crumbly dough forms. Remove 3/4 cup of dough; stir in chocolate morsels and set aside. Press remaining dough into an ungreased 8-inch square baking pan. Spread evenly with jam. Sprinkle chocolate morsel mixture over jam.**
- 4. Bake in preheated oven for 30 minutes or until golden brown. Place pan on wire rack and cool completely. Cut into bars. Makes 16 (2-inch) squares. *Enjoy!***

***Note: If you don't care for raspberry jam, just substitute any other fruit jam. They all will work.**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

RUSSIAN TORTE

Truly one of the tastiest layered tortes you'll ever make

3 cups ground walnuts
1 cup sugar
2 teaspoons cinnamon
1 package dry yeast
1/4 cup warm water
1-1/2 cups butter

4 cups flour
4 large eggs, separated
1/4 cup milk
3 (10-ounce) jars apricot filling
3/4 cup sugar

1. Preheat oven to 350 degrees. Grease a 1/2 sheetcake pan (11-by-15-1/2-by-2-inch). Set aside.

2. In a bowl, combine ground nuts, 1 cup sugar and cinnamon and mix together. Set aside. Dissolve dry yeast in 1/4 cup warm water. Set aside.

3. In a large mixing bowl, combine butter and flour until consistency of coarse crumbs. Add 4 egg yolks, milk and dissolved yeast. Mix well and knead on floured board until smooth. Divide dough into 3 equal portions.

4. On a lightly floured surface, roll out first portion of dough large enough to fit prepared pan. Line pan with dough. Cover dough evenly with nut mixture; reserve 1/2 cup for top. Roll out second portion of dough and place over nut layer in pan. Carefully spread apricot filling over dough. Repeat with third dough ball and place over apricot layer. Trim edges to even out.

5. Bake in preheated oven for approximately 30 minutes. While baking, prepare meringue by beating 4 egg whites with a mixer until stiff. Gradually add 3/4 cup sugar and beat until very stiff, not grainy.

6. After torte has baked for 30 minutes, remove from oven and spread meringue over top crust. Sprinkle with reserved 1/2 cup nut mixture, return to oven and bake an additional 10 minutes. Remove from oven and cool slightly on wire rack. Cut into serving pieces IMMEDIATELY. Allow to cool completely on wire rack. Makes 7 to 8 dozen pieces.

Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

S'MORES BARS

This one is the favorite cookie of my friend, Aaron.

3/4 cup butter, softened
1/2 cup sugar
2 large eggs
1 teaspoon vanilla
3-1/2 cups graham cracker crumbs
1/2 cup flour
1/2 teaspoon salt
7 chocolate bars (1.55 ounce each)*
4 cups miniature marshmallows

- 1. Preheat oven to 350 degrees. Grease a 13-by-9-inch baking dish.**
- 2. Beat butter and sugar with electric mixer on medium speed until light and fluffy. Blend in eggs and vanilla. Stir in graham cracker crumbs, flour and salt. Press 2 cups of mixture onto bottom of prepared dish. Place chocolate bars, side-by-side, over graham cracker mixture in pan. Sprinkle marshmallows on top of chocolate bars. Crumble remaining graham cracker mixture over marshmallows. Press lightly to seal.**
- 3. Bake in preheated oven for 20 to 25 minutes or until golden brown. Cool completely in pan on a wire rack. Cut into bars. Makes about 24 bars. *Enjoy!***

***Note: For a crunchier taste, substitute crispy rice chocolate bars.**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

SEVEN LAYER COOKIE BARS

Another one of Momma's favorites... and also my friend Jim's, all-time favorite!

- 1/2 cup butter**
- 1-1/2 cups graham cracker crumbs**
- 1 (14-ounce) can sweetened condensed milk**
- 1 cup semisweet chocolate morsels**
- 1 cup butterscotch morsels**
- 1-1/3 cups flaked coconut**
- 1 cup chopped walnuts**

- 1. Preheat oven to 350 degrees. In a 13-by-9-inch baking pan, melt butter in oven.**
- 2. Sprinkle graham cracker crumbs over butter; pour sweetened condensed milk evenly over crumbs. Top with semisweet morsels, butterscotch morsels, flaked coconut and chopped walnuts. Press down firmly with fork.**
- 3. Bake in preheated oven for 25 minutes or until lightly browned. Cool. Chill if desired. Cut into bars or diamond shapes. Store at room temperature. Makes 2 to 3 dozen bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

SHEET RAISIN COOKIES

Submitted by Ethel Ball

Ethel says these are the next best thing to Raisin Filled Cookies and a lot easier to make.

Filling:

1 pound box raisins
2 cups water
1 cup sugar
1 teaspoon vanilla
1/2 teaspoon lemon juice

Crust:

3 tablespoons flour
1/3 cup water
1 cup shortening
2 cups brown sugar
2 large eggs
4 cups flour
1 teaspoon baking soda

1. Preheat oven to 350 degrees. Lightly grease a 15-by-10-inch jellyroll pan.
2. In a saucepan over medium-high heat, combine raisins, 2 cups water, sugar, vanilla and lemon juice and cook until soft. In a small bowl, mix together 3 tablespoons flour and 1/3 cup water until smooth. Stir flour mixture into raisins to thicken. Remove from heat and set aside to cool.
3. In a bowl, using a mixer, cream shortening and brown sugar until fluffy. Add eggs, flour and baking soda. Mixture will be crumbly. Spread a bit more than half of dough into bottom of prepared pan and press to form crust. Carefully spread cooled raisin filling over dough and crumble rest of dough evenly, over top of filling.
4. Bake in preheated oven for 30 to 35 minutes. Cool on wire rack. Cut into squares. Makes about 5 to 6 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

SPICY PUMPKIN BARS

Crust:

2 cups graham cracker crumbs
7 tablespoons butter, melted
1/3 cup sugar

Topping:

1 (16-ounce) can cream cheese frosting
Fall-colored sprinkles

Filling:

2 cups flour
2 teaspoons cinnamon
2 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
4 large eggs
1-2/3 cups sugar
1 (15-ounce) can solid-pack pumpkin
1 cup vegetable oil

1. Preheat oven to 350 degrees. Line a 15-by-10-inch jellyroll pan with foil.
2. In a small bowl, mix graham cracker crumbs, butter and 1/3 cup sugar until combined. Spread mixture into prepared pan. Using a measuring cup with a flat bottom, smooth mixture to form an even crust.
3. Bake crust in preheated oven until set, about 6 minutes; let cool completely on wire rack.
4. In a medium bowl, combine flour, cinnamon, baking powder, baking soda and salt. In a separate bowl, beat eggs, remaining sugar, pumpkin and vegetable oil; stir in flour mixture. Spread over cooled crust. Return to oven and bake until filling pulls away from edge of pan, 25 to 30 minutes; let cool completely in pan on rack.
5. Frost top of cooled bars with cream cheese frosting. Gently drag tines of a fork from side to side through frosting to create a wave pattern. Sprinkle with fall-colored sprinkles. Cut into bars. Makes 3 to 4 dozen bars. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

TEXAS SHEET CAKE SQUARES *Presented by Stephanie Tedesco*

Cake:

1 cup butter
1 cup water
4 tablespoons cocoa
2 cups sugar
2 cups flour
1 teaspoon baking soda
2 eggs
1/2 cup sour cream

Frosting:

1/2 cup butter
6 tablespoons milk
4 tablespoons cocoa
1/2 chopped walnuts, optional
4 cups confectioners' sugar
1 teaspoon vanilla

1. Preheat oven to 375 degrees. Grease and flour a 15-by-10-inch jellyroll pan.
2. In a saucepan over medium high heat, combine butter, water and cocoa. Bring to boil; then, add sugar, flour and baking soda. Using a mixer, combine and add the eggs and sour cream. Pour batter into prepared jellyroll pan and bake in preheated oven for 15 to 20 minutes. Remove from oven and frost immediately.
3. To make frosting: In a saucepan, combine all frosting ingredients except confectioners' sugar. Bring to boil, remove from heat and add confectioners' sugar. Beat frosting until smooth and creamy. Add vanilla and beat until smooth. Frost while cake is still hot. Cool cake in pan or on wire rack until completely cooled. Cut into squares. May decorate each square and place in soufflé cup papers for serving. Makes 4 dozen squares. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

TOASTED HAZELNUT BARS

1/2 cup butter, softened
2 (3-ounce) packages cream cheese, softened
1/2 cup brown sugar, packed
2 cups flour
2 cups sugar
1-1/2 cups buttermilk
4 large eggs
1/2 cup butter, melted
1/3 cup flour
2 teaspoons vanilla
1/2 teaspoon salt
2 cups toasted chopped hazelnuts
Sifted confectioners' sugar

1. Preheat oven to 350 degrees.
2. In a large mixer bowl, on medium to high speed of mixer, cream together softened butter, cream cheese, brown sugar and 2 cups flour. Lightly flour hands and pat mixture into bottom and up the sides of an ungreased 15-by-10-inch baking jellyroll pan. Bake in preheated oven for 15 minutes.
3. Meanwhile, in a medium mixing bowl, beat together sugar, buttermilk, eggs, melted butter, flour, vanilla and salt with mixer on low speed until combined. Stir in nuts. Pour into baked crust.
4. Return to oven for 35 minutes or until golden. Cool completely in pan on a wire rack. Cut into bars. Sprinkle with sifted confectioners' sugar. Store bars in refrigerator. Makes 4 dozen bars. *Enjoy!*

***Note:** Melted chocolate may be drizzled over bars if desired.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Bar Cookies

TOM THUMB COOKIE BARS

Layer one:

**1/2 cup vegetable shortening
1/2 teaspoon salt
1/3 cup brown sugar, packed
1 cup flour**

Layer two:

**1 cup brown sugar, packed
2 eggs, well beaten
2 tablespoons flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1-1/2 cups flaked coconut
1-1/2 cups coarsely chopped pecans**

- 1. Preheat oven to 325 degrees. Grease an 8-by-12-by-2-inch baking pan.**
- 2. In a bowl, using a mixer, combine shortening and salt. Add brown sugar and cream mixture thoroughly. Add flour and blend. Spread dough into prepared pan. Bake in preheated oven for 15 minutes or until delicately browned.**
- 3. In a bowl, using a mixer, combine brown sugar and beaten eggs, beating until thick and foamy. Add flour, baking powder, salt, coconut and nuts. Blend well. Spread evenly over baked crust. Return to oven and bake for an additional 25 minutes. Cool on wire rack and when cooled, cut into small rectangles. Makes about 3 dozen bars. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Biscotti

All About Biscotti
Apricot Almond Biscotti
Cherry Nut Biscotti
Chocolate Chip Mundelbread
Cinnamon Hazelnut Biscotti
Cranberry-Chocolate Chip Biscotti
Mocha Biscotti
Mom's Cranberry Biscotti
Mundel Bread
Orange and Almond Biscotti
Orange Pecan Biscotti
Orange Walnut Biscotti
Vanilla Chip Biscotti
Walnut Biscotti
White Chocolate Cranberry Biscotti



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*



All About Biscotti

Definition: A biscotti is a twice-baked Italian biscuit (cookie) that's made by first baking it in a loaf, then slicing the loaf and baking the slices. This results in an intensely crunchy cookie, perfect for dipping into coffee or cappuccino. Biscotti can be variously flavored; the most popular additions are anise seed, hazelnuts or almonds.

Assemble all the ingredients together before you begin.

The secret to the cookies' lightness is not to use too much flour.

For sticky, hard to shape dough, freeze the dough before forming it into logs.

Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Biscotti

APRICOT ALMOND BISCOTTI

2 cups flour	1 teaspoon almond extract
1 teaspoon baking powder	2 large eggs
1/2 teaspoon salt	1 cup dried apricots, chopped
1 cup sugar	3/4 cup toasted slivered almonds, chopped
1/2 cup butter, softened	

1. Preheat oven to 350 degrees. Lightly grease large cookie sheet. Sift together flour, baking powder and salt in bowl; set aside.

2. Combine sugar, butter and almond extract in large mixer bowl. With a mixer at medium speed, beat until creamy. Scrape bowl often. Continue beating about 1 minute, adding eggs, one at a time, until creamy. Stir in apricots and almonds by hand. Gently stir in flour mixture just until dough forms.

3. Divide dough in half. Shape each portion, on lightly floured surface, into 12-by-1-1/2-inch logs. Place logs, about 4 inches apart, on prepared cookie sheets. Flatten each log to 2-inch width. Bake in preheated oven for 25 to 30 minutes or until logs begin to crack and edges begin to brown. Let stand 10 minutes on cookie sheet to cool.

4. Reduce oven temperature to 300 degrees.

5. Carefully, using a serrated knife, cut logs diagonally into 1/2-inch slices. Place slices, standing upward, on same cookie sheet and return to oven. Bake an additional 20 to 25 minutes or until crisp and very light brown. Place on wire racks and cool completely. Sprinkle cooled cookies with sifted confectioners' sugar. Store in airtight container. Makes 3 dozen biscotti. *Enjoy!*

***Note: To toast almonds, spread evenly in shallow baking pan. Bake at 350 degrees for 4 to 8 minutes, stirring once, or until lightly browned. Cool completely. Also, to cut apricots easily, use kitchen shears.**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Biscotti

CHERRY NUT BISCOTTI

3/4 cup sugar	1/2 cup finely chopped walnuts
2 large eggs	1 teaspoon baking powder
1/4 cup vegetable oil	1/4 teaspoon salt
1 tablespoon orange juice	1 cup dried tart cherries, chopped
2 teaspoons grated orange peel	1 large egg white
1-1/2 teaspoons vanilla	1 tablespoon water
2 cups flour	Sugar

1. Preheat oven to 350 degrees. Well-grease a cookie sheet.
2. Combine sugar and eggs in a large mixing bowl. Beat with a mixer at medium speed, scraping bowl often until mixture is thick and pale yellow in color. Add oil, orange juice, orange peel and vanilla; beat 2 minutes, or until well-mixed. Combine flour, walnuts, baking powder and salt in another bowl; gradually add to egg mixture. Mix on low speed 1 to 2 minutes, or until well-blended. Stir in cherries by hand.
3. Turn dough onto lightly floured surface; dough will be soft and sticky. Sprinkle dough lightly with additional flour and knead flour into dough. With floured hands, shape dough into 2 (8-by-2-inch) logs. Place 3 to 4 inches apart on prepared cookie sheet; flatten tops slightly. Combine egg white and water in a bowl; brush on logs. Sprinkle with sugar.
4. Bake in preheated oven for 25 to 30 minutes, or until light brown and firm to touch. Let cool on cookie sheet for 15 minutes. Reduce oven temperature to 300 degrees.
5. Cut logs diagonally into 1/2-inch slices with a serrated knife; arrange slices, cut-side down, on cookie sheets. Bake 8 to 10 minutes; turn slices. Bake 8 to 10 additional minutes, or until golden brown. Transfer to wire cooling rack and let cool completely. Makes 2-1/2 dozen biscotti. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Biscotti

CHOCOLATE CHIP MUNDELBREAD

2 cups sugar, divided
3 large eggs
1 cup vegetable oil
3-3/4 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 teaspoon vanilla
1 (6-ounce) package semisweet chocolate mini-morsels
1-1/2 teaspoons cinnamon

- 1. Preheat oven to 350 degrees. Lightly grease cookie sheets.**
- 2. In a bowl, with mixer on medium speed, beat 1-1/2 cups sugar and eggs until creamy. Add oil, flour, baking powder, salt and vanilla; beat until blended. Stir in mini-morsels.**
- 3. Divide dough in half and shape each portion into a 10-by-3-inch log. Place on prepared cookie sheet. Dough will be sticky. If you have difficulty working with dough, flour hands. Shape second portion into a log and place on cookie sheet.**
- 4. Bake in preheated oven for 25 to 30 minutes or until lightly browned. Cool slightly; then cut both logs into 3/4-inch-thick diagonal slices. In a bowl, mix together remaining 1/2 cup sugar and cinnamon. Sprinkle over slices. Return to oven and bake 5 additional minutes. Cool completely on wire racks. Makes 2 to 3 dozen slices. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Biscotti

CINNAMON HAZELNUT BISCOTTI

3/4 cup butter, softened
1 cup sugar
2 large eggs
1-1/2 teaspoons vanilla
2-1/2 cups flour
1 teaspoon cinnamon
3/4 teaspoon baking powder
1/2 teaspoon salt
1 cup hazelnuts

- 1. Preheat oven to 350 degrees. Grease cookie sheets or line with parchment paper.**
- 2. In a medium bowl, using a mixer, cream together butter and sugar until light and fluffy. Beat in eggs and vanilla. In another bowl, sift together flour, cinnamon, baking powder and salt. Mix into egg mixture. Stir in hazelnuts. Shape dough into 2 equal logs, approximately 12 inches long. Place logs on prepared cookie sheets and flatten out to about 1/2-inch thickness.**
- 3. Bake in preheated oven for 30 minutes, or until edges are golden and center is firm. Remove from oven to cool on sheets. When loaves are cool enough to handle, use a serrated knife to slice loaves into 1/2-inch-thick diagonal slices. Return slices to cookie sheets.**
- 4. Bake for an additional 10 minutes, turning over once. Cool completely and store in airtight container at room temperature. Makes about 4 dozen biscotti.**
Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Biscotti

CRANBERRY-CHOCOLATE CHIP BISCOTTI

2-3/4 cups flour
1 cup sugar
1/2 cup dried cranberries
1/3 cup semisweet chocolate morsels
2 teaspoons baking powder
1/4 teaspoon salt
1 tablespoon vegetable oil
1 teaspoon vanilla
1 teaspoon almond extract
3 large eggs
Cooking spray

- 1. Preheat oven to 350 degrees. Coat cookie sheet with cooking spray.**
 - 2. Lightly spoon flour into dry measuring cups and level with a knife. Combine flour, sugar, dried cranberries, semisweet morsels, baking powder and salt in a large bowl. Combine oil, extracts and eggs; add to flour mixture, stirring until well-blended. (Dough will be dry and crumbly.)**
 - 3. Turn dough onto lightly floured surface; knead gently 7 or 8 times. Divide dough in half. Shape each portion into an 8-inch-long roll. Place rolls 6 inches apart on prepared cookie sheet. Flatten each roll to 1-inch thickness.**
 - 4. Bake in preheated oven for 35 minutes. Remove rolls from baking sheet; cool 10 minutes on a wire rack. With a serrated knife, cut each roll diagonally into 15 (1/2-inch) slices. Place slices, cut side down, on baking sheet. Reduce oven temperature to 325 degrees.**
 - 5. Bake cookies for an additional 10 minutes. Turn cookies over; bake 10 more minutes. Cookies will be slightly soft in center but will harden as they cool. Remove from cookie sheet; cool completely on wire rack. Makes 2-1/2 dozen.**
- Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Biscotti

MOCHA BISCOTTI

2-1/2 cups flour
1/2 cup unsweetened cocoa
2 teaspoons baking powder
1-1/4 cups sugar
2 large eggs
1/4 cup butter, melted
4 teaspoons instant coffee powder
1/2 teaspoon vanilla
1/3 cup slivered almonds, chopped
Confectioners' sugar, optional

1. Preheat oven to 350 degrees. Grease a large cookie sheet. In a bowl, mix flour, cocoa and baking powder; set aside.

2. In a mixing bowl, using a mixer on medium speed, beat sugar, eggs, butter, coffee powder and vanilla for about 2 minutes. Stir in flour mixture and almonds until blended thoroughly.

3. Divide dough in half. Shape each portion of dough with floured hands into a 14-by-2-inch log and place on prepared cookie sheet. Dough will be sticky. Place in preheated oven and bake for 25 minutes.

4. Remove from oven and cut logs into 1-inch diagonal slices. Place slices, cut side up, on cookie sheet; return to oven and bake an additional 10 to 15 minutes on each side or until lightly toasted. Cool completely on wire rack. Dust biscotti with confectioners' sugar. Store in airtight container. Makes 32 biscotti. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Biscotti

MOM'S CRANBERRY BISCOTTI

Presented by Mary Anne Skeba

Dough:

1-1/2 cups dried cranberries
2 tablespoons orange juice
1/3 cup butter, softened
2/3 cup sugar
2 large eggs
1 teaspoon vanilla
2 cups flour
2 teaspoons baking powder
1 teaspoon salt
1 cup walnuts, chopped, or nuts of choice
4 teaspoons grated lemon peel

Icing:

1 cup confectioners' sugar
1 teaspoon grated lemon peel
1 to 2 tablespoons milk

1. Preheat oven to 350 degrees. Spray baking sheet with nonstick cooking spray. Place cranberries in small bowl; sprinkle with orange juice.

2. In large mixing bowl, using a mixer, cream butter and sugar until fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine flour, baking powder and salt; gradually add to creamed mixture. Stir in walnuts and lemon peel. Drain cranberries; stir into dough.

3. On a lightly floured surface, divide dough into thirds. Shape each portion into a 12-inch-by-2-inch log. Bake in preheated oven for 20 to 25 minutes or until golden brown. Remove from oven.

4. Cool for 5 minutes. Transfer to a cutting board. Using a serrated-edged knife, cut each log into 20 slices. Place cut-side-down on baking sheets. Bake for 12 to 15 minutes or until firm, turning once. Remove to wire racks to cool. Mix all ingredients together for icing. Drizzle icing over biscotti and store in an airtight container. Makes 3 to 4 dozen biscotti. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Biscotti

MUNDEL BREAD

I'm told this biscotti-like cookie has a Jewish origin. I enjoy it because it's not as hard as a traditional biscotti and the flavor is delicious... especially with a hot cup of java.

1/2 cup sugar
1/4 cup cinnamon
2/3 cup sugar
3/4 cup vegetable oil
2 large eggs
1 teaspoon vanilla or almond extract
2-1/4 cups flour
1 teaspoon baking powder

1. Preheat oven to 350 degrees. In a small bowl, combine 1/2 cup sugar and cinnamon. Set aside.
2. In a bowl, combine sugar, oil, eggs and extract and mix well by hand. Add flour and baking powder and continue mixing until dough forms.
3. Shape dough into 2 logs, each about 12 inches long and about 1 inch high. Place on a cookie sheet, and sprinkle with sugar/cinnamon mixture, reserving some for later. Bake for 30 minutes in preheated oven.
4. Cool slightly and cut into diagonal slices, about 1/2 inch thick. Reduce oven to 300 degrees. Place cut side down on cookie sheet, sprinkle with additional sugar/cinnamon mixture and bake 5 additional minutes. Repeat on other side for another 5 minutes. Makes about 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Biscotti

ORANGE AND ALMOND BISCOTTI

3 cups flour	3/4 cup blanched almonds
4 teaspoons baking powder	1/2 cup finely chopped candied orange peel
1 cup sugar	3 tablespoons orange extract
7 tablespoons butter, room temperature	1 egg yolk, beaten
3 large eggs	

1. Line 3 cookie sheets with wax paper. Lightly flour wax paper.
2. In a bowl, sift flour and baking powder. In a large mixer bowl, using a mixer, beat sugar and butter until blended. Add eggs, one at a time, beating until fluffy. This may take a few minutes; don't rush this process. Mix in almonds and orange peel. Add flour mixture and orange extract; beat until well-blended.
3. Spoon dough onto 1 prepared cookie sheet, and, with floured hands, press to form into a 12-inch-long rectangle, about 5 inches wide. Dough will be very soft. Place cookie sheet in freezer until dough is firm, about 30 minutes.
4. Preheat oven to 350 degrees.
5. Cut chilled dough lengthwise into 3 strips. Shape each strip, on lightly floured surface, into a 12-inch-long, 1-1/2-inch-wide and 1-inch-high log. Repeat with other 2 strips. Transfer logs to 2 prepared cookie sheets, 1 log on 1 sheet and 2 logs on second sheet, spacing 2 inches apart. Brush logs with egg yolk.
6. Bake until golden and firm to touch (dough will spread), about 30 minutes. Cool completely on cookie sheets on wire racks. Reduce oven temperature to 325 degrees.
7. Using a serrated knife, cut logs into 3/4-inch-wide diagonal slices. Stand biscotti slices upright on 2 heavy large cookie sheets. Bake until biscotti are pale golden, about 25 minutes. Transfer to racks to cool. Makes 5 dozen biscotti. *Enjoy!*

***Note:** The biscotti may be prepared 1 week ahead. Store in airtight container.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Biscotti

ORANGE PECAN BISCOTTI

Get the coffee brewing and let's dunk together!

3/4 cup pecans
1-1/4 cups flour
1-1/2 teaspoons baking powder
1/4 teaspoon salt
5 tablespoons sugar
1/4 cup butter, softened
1/4 teaspoon vanilla
1 teaspoon orange zest
1 large egg

1. Preheat oven to 350 degrees. Toast pecans in a microwave oven for 2 minutes. Finely chop pecans and set aside.

2. In a bowl, sift flour, baking powder and salt together. In a bowl, using a mixer, cream sugar and butter until creamy and fluffy. Add vanilla, orange zest and egg. Mix well. Add dry ingredients and nuts and fold in until thoroughly blended.

3. On a cookie sheet, covered with wax paper, form dough into a 3-by-12-inch log. Remove wax paper and bake in preheated oven for 18 to 20 minutes. Set aside to cool on wire rack for 10 minutes. Using a serrated knife, cut log into 1/2-inch diagonal slices and place on cookie sheet, cut side down. Reduce oven temperature to 300 degrees.

4. Return biscotti to oven and bake an additional 20 minutes. Turn oven off and leave biscotti in oven for 1 to 2 hours, until crunchy. Store biscotti in airtight container. Makes 2 dozen biscotti. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Biscotti

ORANGE WALNUT BISCOTTI

3-2/3 cups flour
1-1/2 cups sugar
1 cup walnut pieces
Zest of 1 lemon
Zest of 1 orange
1/4 teaspoon baking soda
1 teaspoon baking powder
2 large eggs
1 large egg, separated
3 teaspoons orange extract
1/2 cup melted butter
Juice of 1 orange

1. Preheat oven to 350 degrees. Line cookie sheet with parchment paper.
2. In a bowl, combine flour, sugar, walnuts, zests of lemon and orange, baking soda and baking powder. Mix well and set aside.
3. In another bowl, using a mixer, combine 2 whole eggs and 1 egg yolk. Beat and add orange extract. Pour egg mixture into flour bowl and add melted butter and orange juice. Mix well by hand until a stiff dough forms. Shape into a ball and divide in half. Shape dough into a log and place on prepared cookie sheet. Repeat with other portion.
4. Place egg white in bowl and, with a fork, beat well. Brush logs carefully with egg white. Bake in preheated oven for 32 minutes. Remove from oven and let cool. When logs are cooled, using a serrated knife, cut logs into 1/2-inch diagonal slices. Place slices back on cookie sheets, standing slices upright; return to oven and bake 7 to 10 additional minutes. Place on cooling racks until completely cooled. Makes about 3 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Biscotti

VANILLA CHIP BISCOTTI

Cooking spray
1-1/2 cups flour
1/4 cup cornstarch
1/2 teaspoon baking powder
2 large eggs
3/4 cup sugar
1 tablespoon vanilla
1 teaspoon fresh lemon juice
1/8 teaspoon salt
1/2 cup vanilla chocolate morsels

- 1. Preheat oven to 350 degrees. Coat 2 cookie sheets with cooking spray. In a bowl, combine flour, cornstarch and baking powder. Set aside.**
- 2. In a mixer bowl, using a mixer on low speed, combine eggs, sugar, vanilla, lemon juice and salt and beat well. Continue beating on higher speed until thick and smooth, about 3 minutes.**
- 3. Add dry ingredients to egg mixture, in 3 additions, on low speed, and beat 30 seconds after each addition. Add morsels and continue mixing until just blended. Divide dough in half; place each half on prepared cookie sheets and shape into a 10-by-3-inch rectangle. Bake 12 to 14 minutes or until toothpick inserted in center comes out clean. Top should not be brown. Do not overbake or biscotti will be too dry. Cool on cookie sheets for 10 minutes.**
- 4. Cut each rectangle crosswise into 3/4-inch wide slices. Place cut side down on cookie sheet. Bake for 11 to 13 minutes or until crisp. If vanilla morsels brown too much near the end of baking period, turn oven off and leave biscotti in oven as it cools for remaining 3 to 5 minutes, or until crisp. Remove from oven and place on wire racks to cool. Biscotti are kept best in air-tight containers, or may be frozen. Makes 2 dozen biscotti. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Biscotti

WALNUT BISCOTTI

1-3/4 cups flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/8 teaspoon salt
1/2 cup butter, softened
1 cup sugar
2 large eggs, room temperature
2 teaspoons grated orange peel
1-1/2 teaspoons vanilla
1/4 teaspoon almond extract
1-1/2 cups walnuts, lightly toasted and chopped

1. In a bowl, sift flour, baking soda, baking powder and salt. Set aside.
2. In another bowl, with a mixer, cream butter, add sugar, a little at a time; then beat mixture until light and fluffy. Beat in eggs, one at a time, then the orange peel, vanilla and almond extracts. Beat in flour mixture until just combined. Stir in walnuts. Wrap dough in plastic wrap and chill for several hours or overnight.
3. When ready to bake, preheat oven to 350 degrees. Butter and flour 2 cookie sheets.
4. Divide dough into 3 portions. Using lightly floured hands, roll each portion into a log, 1-1/2-inches wide. Transfer two logs to one cookie sheet, spacing logs 5 inches apart. Arrange third log on the second cookie sheet. Bake in preheated oven for 20 minutes or until golden brown. Let cool slightly on sheets, about 15 minutes.
5. Cut logs crosswise into diagonal 3/4-inch thick slices. Stand slices upright on cookie sheets and bake an additional 15 minutes. Transfer to cooling racks and let cool completely. Store in airtight containers. Makes 3 dozen biscotti. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Biscotti

WHITE CHOCOLATE CRANBERRY BISCOTTI

2 cups flour
1-1/2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup butter, softened
3/4 cup sugar
2 large eggs
1 teaspoon vanilla
1-1/2 cups Cranberry Almond Crunch cereal
3 ounces white baking chocolate, chopped
4 ounces semisweet baking chocolate, melted

- 1. Preheat oven to 325 degrees. Lightly grease cookie sheet.**
- 2. In a bowl, mix flour, baking powder and salt together. Beat butter and sugar in a large bowl with mixer on medium speed, until light and fluffy. Blend in eggs and vanilla. Gradually add flour mixture, beating well after each addition. By hand, stir in cereal and white chocolate. With lightly floured hands, shape each portion into 14-by-2-inch logs; place on prepared cookie sheets.**
- 3. Bake in preheated oven for 30 minutes or until lightly browned. Remove from cookie sheets. Place on cutting board; let cool about 10 minutes. Using a serrated knife, diagonally cut each log into 12 equal slices; place upright on cookie sheet, 1/2 inch apart. Bake an additional 15 to 18 minutes or until slightly dried. Remove from cookie sheets and cool on wire rack.**
- 3. Dip in or drizzle with melted chocolate. Let stand until set. Store in tightly covered container at room temperature. Makes 2 dozen biscotti. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Cookie Mix In a Jar

All About Cookie Mix in a Jar
Best Chocolate Chip Cookie in a Jar
Chocolate Covered Raisin Cookie Mix in a Jar
Country Oatmeal Cookie Mix in a Jar
Cowboy Cookie Mix in a Jar
Cranberry Christmas Cookie Mix in a Jar
Extra Special Butterscotch Chip Cookie Mix in a Jar
M and M Cookie Mix in a Jar
Orange Slice Cookie Mix in a Jar
Snickerdoodle Cookie Mix in a Jar



At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

All About Cookie Mix In A Jar

Nothing says “I love you” like the gift of food, and since cookies are just about everyone’s favorite treats, what better way to say “I love you” than with cookies. Well, I do have a better way, one that will keep on giving and that includes that fresh-from-the-oven cookie aroma which is sometimes even better than actually eating the cookies. We’re talking cookie mix in a jar, bag, box, tin, basket, bowl or pan or any cute container your imagination can come up with!

Strata or Toss It In?

There are different schools of the mix-in-a-jar crowd, the geologic school and the happy mixers. The geologic school separately layers all the ingredients in a clear glass jar, thereby forming distinct layers. This gives the container the look of strata (think of the rocks in Arizona’s Grand Canyon) or “sand art.” The happy mixers, on the other hand, toss everything together so that there is no need to go through the trouble of layering, thus allowing for greater variety in the choice of containers. You can easily adapt a recipe from either school so it becomes a recipe of the other. Keep in mind that if you're going for the layered look, the ingredients need to have different colors and textures. A sugar cookie mix made with white sugar and white flour is not going to give you good strata.

Packing ‘em In!

Most of the cookie mix-in-a-jar recipes will fit into a 1-quart or 1-liter size wide-mouthed canning jar, as long as you pack the ingredients in as tightly as possible. One quart equals 4 cups; one liter equals just over 4 cups. Some of the recipes may be a bit confusing because if you add up all the cups, it equals more than the maximum amount of four! This is because the ingredients, if packed down properly in the jar, will lose volume and thus be able to fit. Careful packing is the key. After placing one ingredient in the jar, press it down with a utensil with a fairly wide flat bottom. A long-handled tart tamper works great. Do this after adding each and every ingredient, especially after you’ve added ingredients like brown sugar, flour, oats, nuts, confectioners’ sugar, cocoa powder, shredded coconut and dried fruits.



Note the following tips for achieving an artfully layered strata:

White sugar will seep down into layered items like colored candies, chocolate morsels, nuts, ect. It's better to put white sugar below these ingredients.

Flour and confectioners' sugar also have that seeping problem; so, place them below the same items as white sugar.

The layers will stand out if you pack the most contrasting items next to each other.

Fun-Filled Containers

Why chain yourself to just putting these great mixes in glass jars when you have so many other options? One way to get around the problem of finding just the right jar is to use heavy-duty plastic bags. Once you've filled the plastic bags with the mix, there's an endless variety of ways you can fancy them up for gift giving:

Place them in a decorative tin or cookie jar.

Place them in a cloth-lined basket.

Have your kids paint pictures on lightweight cardboard gift containers (available at craft stores) or use leftover oatmeal containers.

Place them in a beautiful mixing bowl, and if you want to be extra nice, include a good quality wooden spoon.

Make it a whole baking kit! Along with the mix, include a cookie sheet, measuring spoons, cups and timer! Students away at college would sure love to receive this package in the mail!

Steps to Giving!

Remember to include a card with the instructions on how to finish the recipe.

Hint: Many of the recipes call for 1/2 of an egg. How does one measure that? Simply beat the egg and place it in a glass measuring cup and divide that amount in half. Or you can just use a whole egg. This will simply cause the cookies to rise a little higher while baking. It's also a good idea to include the amounts of the dry ingredients you used. That way, you've given the gift that keeps on giving!

Shelve It!

Many people ask about the shelf life of these mixes. If stored in a cool, dry and dark place, your gift can last for up to 6 months, as long as you used nothing but fresh ingredients. Make sure your baking powder and baking soda aren't going to expire anytime soon. If the mix contains nuts, they should be used within 3 months.

Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Cookie Mix In a Jar

BEST CHOCOLATE CHIP COOKIES IN A JAR

- 1-2/3 cups flour**
- 3/4 teaspoon baking soda**
- 1/2 cup sugar**
- 2 cups semisweet chocolate morsels**
- 1/2 cup packed brown sugar**

1. Combine flour, baking soda, sugar and chocolate morsels in a bowl. Place one-half of mixture in a clean quart-sized glass jar, and pack firmly. Place brown sugar on top, again packing firmly. Place remaining half of flour mixture on top. Cover with a lid.

2. Attach an index card with the following directions:

1. Empty contents of jar into a large bowl. In separate bowl, combine 3/4 cup butter, 1-1/2 large eggs and 1 teaspoon vanilla. Beat until creamy. Add to dry mixture.

2. Drop by tablespoonfuls onto an ungreased cookie sheet and bake in a preheated 375 degree oven for 8 to 10 minutes. Cool on wire rack. Makes 2 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Cookie Mix In a Jar

CHOCOLATE-COVERED RAISIN COOKIE MIX IN A JAR

3/4 cup sugar
1/2 cup packed brown sugar
1 cup chocolate-covered raisins
1/2 cup milk chocolate morsels
1-3/4 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda

- 1. In a bowl, mix together flour, baking powder and baking soda.**
- 2. Layer ingredients in order given, in a quart-size, wide-mouthed canning jar. Press each layer firmly in place, making sure you really pack it down before you add flour mixture. It will be a tight fit but it will work.**
- 3. Attach these instructions to the jar:**
 - 1. Empty cookie mix into large mixing bowl. Use your hands to thoroughly blend mix.**
 - 2. Add 1/2 cup butter, softened. Add 1 large egg, slightly beaten, and 1 teaspoon vanilla.**
 - 3. Mix thoroughly until completely blended. You will need to finish mixing with your hands. Shape into walnut-sized balls. Place 2 inches apart on a parchment-lined cookie sheet.**
 - 4. Bake in a 375 degree preheated oven for 13 to 15 minutes until tops are very lightly browned. Cool 5 minutes on baking sheet. Remove cookies to racks to finish cooling. Makes 2-1/2 dozen cookies. *Enjoy!***

***Note: These make wonderful gifts any time of the year. They're also great as wedding favors and hostess gifts, and they're a real treat at baby showers or in a cookie exchange.**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Cookie Mix In a Jar

COUNTRY OATMEAL COOKIES IN A JAR

3/4 cup sugar
3/4 cup packed brown sugar
1 cup rolled oats
1-1/2 cups flour
1-1/2 teaspoons baking powder
1/4 teaspoon salt
1 cup semisweet chocolate morsels
1 cup chopped walnuts, optional

1. Using a 1 quart or 1 liter jar, layer ingredients in order given. Pack down jar after each addition. Put lid on and cover with an 8-inch circle of fabric. Secure fabric over lid using a rubber band, then cover rubber band by tying a nice piece of ribbon or raffia around lid.

2. Attach a tag to the ribbon with the following instructions:

1. Preheat oven to 350 degrees. In a medium bowl, cream together 3/4 cup softened butter, with 2 large eggs and 1 teaspoon vanilla.

2. Add entire contents of the jar, and mix by hand until combined.

3. Drop dough by heaping teaspoonfuls onto an ungreased cookie sheet. Bake in preheated oven for 12 to 15 minutes. Makes 2 dozen cookies.

Enjoy!

***Note: You can substitute raisins for chocolate morsels, but the chocolate makes for a nice change.**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Cookie Mix In a Jar

COWBOY COOKIE MIX IN A JAR

1-1/3 cups rolled oats
1/2 cup packed brown sugar
1/2 cup sugar
1/2 cup chopped pecans
1 cup semisweet chocolate morsels
1-1/2 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt

1. Layer ingredients in a 1-quart jar in the order given. Press each layer firmly in place before adding next layer.
2. Include a card with the following instructions:
 1. Preheat oven to 350 degrees. Grease cookie sheets.
 2. In a medium bowl, mix together 1/2 cup melted butter, 1 large egg, and 1 teaspoon vanilla. Stir in entire contents of jar. You may need to use your hands to finish mixing. Shape into walnut-sized balls. Place 2 inches apart on prepared cookie sheets.
 3. Bake for 11 to 13 minutes in preheated oven. Transfer from cookie sheets to cool on wire racks. Makes 3 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Cookie Mix In a Jar

CRANBERRY CHRISTMAS COOKIE MIX IN A JAR

5/8 cup flour
1/2 cup rolled oats
1/2 cup flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/4 cup packed brown sugar
1/3 cup sugar
1/2 cup dried cranberries
1/2 cup white chocolate morsels
1/2 cup chopped pecans

- 1. Layer ingredients in a 1 quart or 1 liter jar, in order given. Place lid firmly on jar.**
- 2. Attach a tag with the following instructions:**
 - 1. Preheat oven to 350 degrees. Grease a cookie sheet or line with parchment paper.**
 - 2. In a medium bowl, beat together 1/2 cup softened butter, 1 large egg and 1 teaspoon vanilla, until fluffy. Add entire jar of cookie mix, and mix together by hand until well-blended. Drop by heaping teaspoonfuls onto prepared cookie sheets.**
 - 3. Bake for 8 to 10 minutes, or until edges begin to brown. Cool on cookie sheets, or remove to cool on wire racks. Makes 1-1/2 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Cookie Mix In a Jar

EXTRA SPECIAL BUTTERSCOTCH CHIP COOKIE MIX IN A JAR

- 1-1/8 cups flour**
- 1/2 teaspoon baking soda**
- 1/2 teaspoon salt**
- 1/4 teaspoon baking powder**
- 1/2 cup packed brown sugar**
- 1/2 cup sugar**
- 1 cup flaked coconut**
- 1 cup high protein crisp rice and wheat cereal**
- 3/4 cup butterscotch morsels**
- 1/2 cup chopped pecans**

1. Layer ingredients in order given in a 1-quart wide-mouthed canning jar. Firmly pack each ingredient in place. It will be a tight fit, but all ingredients will fit in jar. Use pinking shears to cut an 8 or 9-inch circle from gingham, calico or a seasonal fabric. Place fabric over wide mouth lid and rim and secure with a rubber band. Tie on a raffia or ribbon bow to cover rubber band.

2. Attach a card to ribbon or raffia with the following mixing and baking directions:

1. Empty jar of cookie mix into a large mixing bowl. Add 1/2 cup butter, softened, 1 large egg and 1/2 teaspoon vanilla. Use hands to mix wet and dry ingredients together. When completely blended, roll into large walnut-sized balls. Place on ungreased cookie sheets and use palm of hand to flatten each cookie ball.

2. Bake in preheated 350 degree oven for 8 to 10 minutes. Cool on wire racks. Makes 2 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Cookie Mix In a Jar

M & M COOKIE MIX IN A JAR

3/4 cup packed brown sugar
1/4 cup white sugar
1-1/2 cups mini candy-coated chocolates (M & Ms)
2 cups flour
1/2 teaspoon baking soda
1/4 teaspoon salt

- 1. Combine flour, baking soda and salt in a bowl.**
- 2. In a 1 liter-sized glass jar, layer ingredients in the order given, starting with brown sugar and ending with flour mixture.**
- 3. Attach a card with the following directions:**
 - 1. Preheat oven to 350 degrees. Line one cookie sheet with parchment paper. Empty contents of jar into a large bowl and mix until ingredients are combined.**
 - 2. Using your hands, work in 3/4 cup softened butter until mixture resembles coarse crumbs. Beat 1 large egg with 1 teaspoon vanilla. Work this into flour mixture until combined. Dough will be a little crumbly.**
 - 3. Shape dough into 1-inch balls and place 2 inches apart on prepared cookie sheet. Slightly flatten balls with palm of your hand. Bake in preheated oven for 10 to 14 minutes or until edges are lightly browned. Remove cookies to wire rack to cool. Makes about 2 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Cookie Mix In a Jar

ORANGE SLICE COOKIE MIX IN A JAR

3/4 cup sugar
1/2 cup packed brown sugar
1-3/4 cups flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1 (10.5-ounce) package "orange slices" candy, quartered

- 1. Mix together flour, baking powder and baking soda in a bowl. Set aside.**
- 2. Layer ingredients, in order given, in a quart-sized wide-mouthed canning jar. Press each layer firmly in place. Add orange candies last. It will be a tight fit.**
- 3. Attach these directions to jar:**
 - 1. Remove "orange slices" candy from jar. Set aside.**
 - 2. Empty remaining cookie mix into large mixing bowl. Use your hands to thoroughly blend mix. Add 1/2 cup butter, softened, 1 slightly beaten large egg and 1 teaspoon vanilla. Mix until well-blended. You may need to finish mixing with your hands.**
 - 3. Mix in candy. Shape into walnut-sized balls. Place 2 inches apart on greased cookie sheets. Bake in preheated 375 degree oven for 12 to 14 minutes or until edges are lightly browned.**
 - 4. Cool on cookie sheets for 5 minutes. Remove cookies to racks to finish cooling. Makes 2-1/2 dozen cookies. Enjoy!**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Cookie Mix In a Jar

SNICKERDOODLE COOKIE MIX IN A JAR

2-3/4 cups flour
1/4 teaspoon salt
1 teaspoon baking soda
2 teaspoons cream of tartar
1-1/2 cups sugar

1. In a large bowl, combine flour, salt, baking soda, cream of tartar and sugar. Stir with a whisk, then place into a 1-quart canning jar.

2. Attach a tag with the following recipe to the jar:

1. Preheat oven to 350 degrees.

2. In a large bowl, cream 1 cup butter, softened, and 2 large eggs. Pour Snickerdoodle mix into bowl and stir until a dough forms. In a small bowl, combine 1/2 cup sugar and 1 tablespoon cinnamon. Roll dough into 1-inch balls; roll balls in cinnamon-sugar mixture and place 2 inches apart on ungreased cookie sheet.

3. Bake in preheated oven for 10 to 15 minutes. Cookies should be light brown. Cool on wire racks. Makes 3 dozen cookies. Enjoy!



At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

All About Drop Cookies
Almond Joy Cookies
Almond Lemon Thins
Apple Cheddar Cookies
Applesauce Cookies
Best Butterscotch Cookies
Best Oatmeal Cookies
Betsy's Sugar Cookies
Big Soft Sugar Cookie Cakes
Big Soft Sugar Cookies
Brown Sugar Drop Cookies
Butter Cream Filled Cookies
Buttery Frosted Cashew Cookies
Candied Christmas Cookies
Candy Cookies
Carob Chip Cookies
Cheerup Cherry Cookies
Cherry Cordial Cookies
Chewy Chocolate Cookies
Chocolate Chip Cookie Gobs
Chocolate Lace

Chocolate-Drizzled Praline Cookies
Coconut Cherry Drops
Coconut Macaroons
Dainty Lace Cookies
Decadently Delicious Cranberry Cookies
Dot's Pumpkin Cookies
Five-in-One Cookies
Heavenly Chocolate Meringue Cookies
Ice Cream Sandwich Cookies
Iced Carrot Cookies
Iced Orange Cookies
Jumbo Raisin Cookies
Laura Bush's Cowboy Cookies
Mint Chocolate Chip Dip
Mocha Iced Chocolate Drops
My Momma's Gobs
Ricotta Cheese Cookies



At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

All About Drop Cookies

Definition: A drop cookie is made by dropping spoonfuls of dough onto a baking sheet.

Assemble all the ingredients together before you begin.

Use shiny aluminum cookie sheets without rims.

After adding flour, DO NOT beat vigorously or the dough will be overmixed and cookies will be tough.

Use two spoons to scoop and drop dough onto the cookie sheet in evenly spaced mounds, 1-1/2 to 2 inches apart.

Cool cookies 1 to 2 minutes on cookie sheet, then transfer to cooling rack with wide metal spatula.

Cool cookie sheets completely between batches.

Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

ALMOND JOY COOKIES

If you enjoyed the candy bar, you're in for a treat!

1 cup butter
1-1/2 cups sugar
1-1/2 cups brown sugar, packed
4 large eggs
3 teaspoons vanilla
4-1/2 cups flour
2 teaspoons baking soda
1 teaspoon salt
5 cups milk chocolate morsels
2 cups sweetened coconut
2 cups chopped almonds

1. Preheat oven to 375 degrees. Lightly grease cookie sheets. In a bowl, combine flour, baking soda and salt.

2. In a large bowl, with a mixer, cream butter and sugars together until fluffy. Beat in eggs, one at a time, and stir in vanilla. Mix in flour mixture until well-blended; then, stir in chocolate morsels, coconut and almonds. Drop by rounded tablespoonfuls onto prepared cookie sheets.

3. Bake in preheated oven for 8 to 10 minutes. Let cool on cookie sheets for 5 minutes; then, remove to cool completely on wire racks. Makes 4 dozen cookies.

Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

ALMOND LEMON THINS

2 cups blanched almonds
2 cups sugar
1 cup vegetable oil
2 lemons, rind grated and 2 teaspoons lemon juice extracted
10 large egg whites
2 cups flour
2 teaspoons ground cardamom
36 whole almonds for garnish

- 1. Preheat oven to 425 degrees. Line cookie sheets with parchment paper.**
- 2. In a food processor, finely grind blanched almonds with 2 tablespoons sugar. In a large bowl, with a mixer, beat remaining sugar, oil, grated lemon rind and lemon juice until a soft paste forms.**
- 3. In a separate bowl, beat egg whites until thick and foamy. Add to lemon sugar mixture and beat for 20 seconds. Using a clean, oil-free rubber spatula, fold in flour, cardamom and ground almond mixture until smooth.**
- 4. Drop by rounded tablespoonfuls, about 2 inches apart, onto prepared cookie sheets. Top each cookie with an almond. Bake in preheated oven until edges are lightly golden, about 10 to 12 minutes. Immediately transfer cookies to wire rack to cool. Makes 3 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

APPLE CHEDDAR COOKIES

If you've never tried these, do so, they are wonderful!

1/2 cup butter, softened
1/2 cup sugar
1 large egg
1 teaspoon vanilla
1-1/2 cups flour
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1/2 teaspoon salt
1-1/2 cups shredded sharp cheddar cheese
1-1/2 cups apples, peeled and chopped
1/4 cup chopped walnuts

1. Preheat oven to 375 degrees.

2. In a large mixing bowl, cream butter and sugar, with a mixer, until light and fluffy. Stir in egg and vanilla. Add flour, baking soda, cinnamon and salt; mix well. Stir in cheese, apples and nuts. Drop by rounded teaspoonfuls onto ungreased cookie sheets.

3. Bake in preheated oven for 15 minutes. Cool on wire racks. Makes 4-1/2 dozen cookies. Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

APPLESAUCE COOKIES

1/2 cup shortening, soft
1 cup brown sugar, firmly packed
2 large eggs
1-1/2 cups sweetened canned applesauce
2 cups flour
1/2 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon allspice
1 cup oatmeal
1 cup raisins

- 1. Preheat oven to 375 degrees, and grease cookie sheets.**
- 2. In a mixing bowl, using a mixer, beat shortening and sugar together until creamy. Blend in eggs and applesauce. Mixture may separate but it will blend evenly when dry ingredients are added. Sift together flour, soda, salt, cinnamon, and allspice. Add to creamed mixture; blend well. Stir in oats and raisins.**
- 3. Drop dough by heaping teaspoonfuls onto prepared cookie sheets. Bake in preheated oven for 12 to 15 minutes. Cool completely on wire racks. Makes 5 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

BEST BUTTERSCOTCH COOKIES

Wonderful butterscotch flavor with walnuts and caramel...delicious!

2-1/2 cups flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1-1/2 cups dark brown sugar
1 cup butter
2 large eggs
2 teaspoons vanilla
1 cup chopped walnuts
Walnut halves for tops of cookies
Glaze:
8 ounces caramels
1/4 cup heavy cream

1. Preheat oven to 300 degrees.
2. In a medium bowl, using a whisk, mix together flour, soda and salt. Set aside. In a large mixing bowl, using an electric mixer, beat together sugar and butter until it forms a grainy paste. Scrape down bowl often. Add eggs and vanilla and beat on medium until soft and lumpy. Add flour mixture and chopped walnuts, and mix on low just until combined. Do not overmix.
3. Drop cookie dough by rounded tablespoonfuls 2 inches apart on ungreased cookie sheets. Place a walnut half in center of each cookie. Bake in preheated oven for 25 minutes or until cookies begin to turn brown at edges. Cool on wire racks.
4. To make glaze: Melt caramels with cream in a small saucepan over low heat and stir until smooth. Drizzle over cooled cookies. Makes 3 to 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Drop Cookies

BEST OATMEAL COOKIES

1-1/4 cups butter
3/4 cup brown sugar, firmly packed
1/2 cup sugar
1 large egg
1 teaspoon vanilla
1-1/2 cups flour
1 teaspoon baking soda
1 teaspoon salt
1 teaspoon cinnamon
1/4 teaspoon nutmeg
3 cups oatmeal
2 cups semisweet chocolate morsels or raisins

1. Preheat oven to 375 degrees.
2. In a mixer bowl, using a mixer, cream together butter and sugars until light and fluffy. Add egg and vanilla and beat until smooth.
3. In a bowl, sift flour, baking soda, salt, cinnamon and nutmeg; add to egg mixture and beat until well-blended. Stir in oatmeal. Add chocolate morsels or raisins. Stir until well-combined.
4. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake in preheated oven for 8 to 9 minutes for chewy cookies or about 11 minutes for crisp cookies. Transfer to racks to cool. Makes 6 to 7 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Drop Cookies

BETSY'S SUGAR COOKIES

Submitted by Betsy Krisher

3/4 cup vegetable oil
2 large eggs
2 teaspoons vanilla
1 cup sugar
2 cups flour
1 teaspoon baking powder
1/4 teaspoon salt
Colored sugars

1. Preheat oven to 400 degrees. Lightly grease cookie sheets.
2. In a bowl, using a mixer, combine oil and eggs and beat well. Add vanilla and sugar. In another bowl, combine flour, baking powder and salt. Add dry ingredients by spoonfuls to creamed mixture and combine thoroughly. Using a teaspoon, spoon batter onto prepared cookie sheets and sprinkle with colored sugars.
3. Bake in preheated oven for 5 to 7 minutes, or until edges begin to brown. Remove to wire racks and completely cool. Makes 2 to 3 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

BIG SOFT SUGAR COOKIE CAKES

Submitted by Ruth T.

Delicious with a hot cup of coffee, cappuccino or cold milk.

1 cup butter, softened
2 cups sugar
2 large eggs
1 teaspoon vanilla
1 teaspoon almond extract
5 cups flour
2 teaspoons baking powder
1 teaspoon baking soda
1 cup milk
1 (16-ounce) can vanilla ready-to-spread frosting
Colored sprinkles

1. Preheat oven to 375 degrees.

2. In a large bowl, using a mixer, cream together butter and sugar until smooth. Beat in eggs one at a time, mixing well after each addition. Stir in extracts. In a bowl, combine flour, baking powder and baking soda; stir into sugar mixture alternately with milk. Drop batter by heaping rounded tablespoonfuls onto ungreased cookie sheets, at least 3 inches apart.

3. Bake in preheated oven for 12 to 15 minutes, or until light brown. Remove from cookie sheets to cool on wire cooling racks. When completely cool, spread prepared vanilla frosting on cookies and sprinkle with colored candies. Makes 18 huge cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

BIG SOFT SUGAR COOKIES

1/4 cup Crisco shortening
1/4 cup butter
1 cup sugar
1 large egg, separated
1/2 teaspoon vanilla
2 cups flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup buttermilk
Sugar

1. Preheat oven to 350 degrees. Lightly grease cookie sheets.
2. In a bowl, with a mixer, cream Crisco, butter and sugar until fluffy. Add egg yolk and vanilla and combine. In a bowl, whisk flour, baking soda and salt. Add flour mixture alternately with buttermilk to creamed mixture.
3. In a small bowl, using a mixer, beat egg white until stiff. With a spatula, gently fold egg white into cookie batter. Drop on prepared cookie sheet by heaping table-spoonfuls and sprinkle tops with sugar. Bake in preheated oven just until set and slightly golden, about 10 to 12 minutes. Do not overbake. Remove to cooling racks. Makes 3 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Drop Cookies

BROWN SUGAR DROP COOKIES

Submitted by Donna Reed

- 1 large egg
- 1 cup light brown sugar
- 1 teaspoon vanilla
- 1/2 cup flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 1-1/2 cups walnuts, chopped medium-fine

1. Preheat oven to 350 degrees. Grease and flour cookie sheets.
2. In a small mixer bowl, beat egg until it's light and fluffy, about 3 minutes on high speed. Add sugar and vanilla and stir until smooth. Quickly stir in flour, baking soda and salt. Blend in walnuts.
3. Drop by teaspoonfuls, 2 inches apart, on prepared cookie sheets. Bake in preheated oven just until brown at edge, about 7 to 9 minutes. Do not overbake. Remove immediately to wire rack to cool. Makes 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

BUTTER CREAM FILLED COOKIES

Cookies:

1 cup butter
1-1/3 cups sugar
1/3 cup milk
1/3 cup dark corn syrup
1-1/3 cups rolled oats
1-1/2 cups flour
1 teaspoon baking powder
1 teaspoon vanilla

Filling:

1 tablespoon flour
1 tablespoon sugar
2/3 cup milk
2 large egg yolks
1/2 cup butter
1/4 cup sugar

1. Preheat oven to 350 degrees. Grease cookie sheets well.
2. Melt butter in large saucepan over medium heat. Remove from heat and add remaining cookie ingredients and mix thoroughly.
3. Drop by scant teaspoonfuls onto prepared cookie sheets. Bake in preheated oven for 10 to 12 minutes or until golden brown. Cool 2 minutes, then remove carefully from cookie sheets to wire rack.
4. To make filling: Combine 1 tablespoon flour and 1 tablespoon sugar in a saucepan. Gradually whisk milk and egg yolks into flour and sugar mixture. Mix well. Cook over low heat, stirring constantly, until mixture boils and is thick. Remove from heat and let cool.
5. Using a mixer, in a mixing bowl, cream butter well, then add 1/4 cup sugar. Gradually add egg mixture, beating well after each addition. Blend well. Cover and store in refrigerator until ready to use. When ready to serve, sandwich 2 cookies together with the chilled filling. Makes 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

BUTTERY FROSTED CASHEW COOKIES

Cookies:

2 cups flour
3/4 teaspoon baking powder
3/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup butter
1 cup packed light brown sugar
1 large egg
1/2 teaspoon vanilla
1/3 cup sour cream
1-3/4 cups salted cashews
40 cashew halves for tops of cookies

Icing:

1/2 cup butter (no substitutes)
1/4 teaspoon vanilla
2 cups confectioners' sugar, sifted
3 tablespoons half-and-half, cream or milk

1. Preheat oven to 375 degrees. Line cookie sheets with parchment paper or grease lightly.

2. In a medium bowl, stir together flour, baking powder, soda and salt. In another large bowl, using mixer, beat together butter and brown sugar until fluffy. Beat in egg, vanilla and sour cream. Add flour mixture to butter mixture, 1/2 cup at a time, stirring just enough to blend. Add nuts with last addition of flour.

3. Drop by level measuring tablespoonfuls onto prepared cookie sheets. Bake in preheated oven 8 to 10 minutes or until set and very lightly browned (do not over-bake). Transfer to wire racks to cool.

4. In a small saucepan over medium heat, lightly brown butter, stirring often to prevent burning. Remove from heat and cool for a few minutes. Add vanilla and gradually add confectioners' sugar, beating until smooth after each addition. Stir in just enough half-and-half to make an icing that can be spooned over cookies.

5. When cookies are cool. frost with prepared icing. Top each cookie with a cashew half. Makes 3-1/2 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

CANDIED CHRISTMAS COOKIES

2 large eggs
1/2 cup butter, softened
1 cup brown sugar, packed
1-1/2 teaspoons baking soda
1 tablespoon milk
4 tablespoons orange juice
3 cups candied pineapple
3 cups candied cherries
1-1/2 cups flour, plus small additional amount
3 cups chopped dates
4 cups pecans, coarsely chopped

- 1. Preheat oven to 350 degrees. Grease cookie sheets.**
- 2. In large mixing bowl, using a mixer, cream together eggs, butter and brown sugar. Mix baking soda with milk and add to mixture. Stir in orange juice. In a small bowl, lightly toss candied pineapple and cherries with a small amount of flour until fruits separate easily. Add to mixture. Add 1-1/2 cups flour, dates and pecans. Stir until well blended.**
- 3. Drop by teaspoonfuls about 2 inches apart onto prepared cookie sheet. Bake in preheated oven for 10 minutes. Remove from cookie sheets to wire racks to cool. Makes 4 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Drop Cookies

CANDY COOKIES

- 1 (12-ounce) package semisweet chocolate morsels**
- 1 (12-ounce) package butterscotch morsels**
- 1 cup peanut butter**
- 1 (10-ounce) bag miniature marshmallows**
- 1 cup coarsely chopped walnuts**

1. In a large saucepan, over medium heat, combine and melt chocolate and butterscotch morsels. Stir in peanut butter. Remove from heat and let cool but do not let harden.

2. Add nuts and marshmallows and stir so they are covered with chocolate mixture. Drop mixture by teaspoonfuls onto cookie sheets that have been covered with wax paper. Chill until set and completely cooled. Place in containers and store in refrigerator. Makes 4 to 5 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*



Drop Cookies

CAROB CHIP COOKIES

3 cups whole wheat flour
1 teaspoon baking soda
3/4 cup unsweetened applesauce
3/4 cup honey
2 teaspoons vanilla
3/4 cup unsweetened carob chips
1/2 cup chopped walnuts or pecans or sunflower seeds

- 1. Preheat oven to 350 degrees. Lightly oil cookie sheets.**
- 2. In a large bowl, mix together flour and baking soda. In another large mixing bowl, combine applesauce, honey and vanilla. Add dry ingredients to applesauce mixture and blend well. Stir in carob chips and nuts and mix well.**
- 3. Drop cookie dough by teaspoonfuls onto prepared cookie sheets. With a floured fork, flatten each cookie and bake in preheated oven for 13 minutes. Cool on wire racks. Makes 4 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

CHEERUP CHERRY COOKIES

**1 cup packed brown sugar
3/4 cup butter, softened
1 large egg
2 tablespoons milk
1 teaspoon vanilla
2 cups flour
1/2 teaspoon baking soda
1/2 cup maraschino cherries, well-drained
1/2 cup pecans, chopped
1/2 cup flaked coconut**

1. Preheat oven to 375 degrees.

2. In a large mixing bowl, with a mixer, cream brown sugar, butter, egg, milk and vanilla. In another bowl, combine flour, salt and baking soda. Gradually add dry ingredients to butter and blend thoroughly. With a spoon, fold cherries, pecans and coconut into batter.

3. Drop batter by teaspoonfuls onto ungreased baking sheets. Bake in preheated oven for 10 to 12 minutes or until golden brown. Cool on wire racks. Makes 3 to 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Drop Cookies

CHERRY CORDIAL COOKIES

- 1 (18.25-ounce) package cherry cake mix**
- 3/4 cup butter, softened**
- 2 large eggs**
- 2 cups mini semisweet chocolate morsels, divided**
- 3 tablespoons shortening**

1. Preheat oven to 350 degrees.

2. In a large mixer bowl, combine cake mix, butter and eggs. Beat well with mixer. Stir in 1 cup chocolate morsels. Drop by rounded teaspoonfuls onto ungreased cookie sheets. Bake in preheated oven for 10 to 12 minutes or until almost set. Cool slightly and remove cookies from sheets to wire racks. Cool completely.

3. While cookies are cooling, in a microwave-safe bowl, combine 1 cup mini chocolate morsels and shortening. Do not use butter, oleo or oil. Microwave on HIGH for 45 seconds and stir to blend. Immediately drizzle glaze over cookies in a zigzag fashion. Makes 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

CHEWY CHOCOLATE COOKIES

This is a soft, chewy cookie.

1-1/4 cups butter, softened
2 cups sugar
2 large eggs
2 teaspoons vanilla
2 cups flour
3/4 cup cocoa
1 teaspoon baking soda
1/2 teaspoon salt
1 cup finely chopped walnuts (optional)

1. Preheat oven to 350 degrees.
2. In a large bowl using an electric mixer, cream butter and sugar thoroughly. Add eggs and vanilla and beat until mixture is creamy.
3. In another bowl, blend flour, cocoa, baking soda and salt. Add these ingredients to butter mixture, blending well. Stir in walnuts, if desired.
4. Drop by teaspoonfuls onto ungreased cookie sheets. Bake in preheated oven for 8 or 9 minutes. Do not overbake. Cookies will puff during baking; flatten upon cooling. Let cool on cookie sheet until set, about 1 minute. Then transfer to wire racks to cool completely. Makes about 4-1/2 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

CHOCOLATE CHIP COOKIE GOBS

Cookies:

- 2-1/4 cups flour**
- 1 teaspoon baking soda**
- 1 cup butter**
- 3/4 cup light brown sugar**
- 1/4 cup sugar**
- 1 teaspoon vanilla**
- 2 large eggs**
- 1 (4-ounce) package buttered-almond instant pudding, or vanilla**
- 1 (12-ounce) package milk chocolate morsels**

Filling:

- 1/2 cup butter**
- 1-1/2 cups confectioners' sugar, sifted**
- 1 teaspoon vanilla**

- 1. Preheat oven to 375 degrees.**
- 2. In a medium bowl, combine flour and baking soda. Mix well and set aside. In another bowl, using a mixer, cream butter, sugars and vanilla until creamy. Add eggs and mix well. Add instant pudding and mix until well-blended. Stir in flour and baking soda and blend thoroughly. Stir in chocolate morsels.**
- 3. Drop batter by teaspoonfuls onto cookie sheets. Bake in preheated oven for 8 to 10 minutes. Let cool on wire racks.**
- 4. To make filling: In a mixer bowl, using a mixer, combine butter, confectioners' sugar and vanilla and beat until creamy. When cooled, sandwich a small amount of filling between 2 cookies. Makes 6 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

CHOCOLATE-DRIZZLED PRALINE COOKIES

1/2 cup butter, softened
1 cup brown sugar, packed
1-1/2 teaspoons baking powder
1 large egg
2 teaspoons vanilla
1-1/2 cups flour
1 cup toasted chopped pecans
1/2 cup semisweet chocolate morsels
1 teaspoon shortening

1. Preheat oven to 375 degrees.

2. In a mixing bowl, beat butter with a mixer on medium high speed for 30 seconds. Add brown sugar and baking powder; beat until combined. Beat in egg and vanilla and as much flour as you can with mixer. Stir in any remaining flour with wooden spoon. Add pecans and stir again.

3. Drop dough by rounded teaspoonfuls, 2 inches apart, onto ungreased cookie sheets. Bake in preheated oven for 8 to 10 minutes, or until bottoms are golden brown. Remove cookies and cool on wire racks.

4. In a small, heavy-duty freezer bag, combine chocolate morsels and shortening. Zip bag shut just above chocolate, then set sealed bag in a bowl of warm water until melted. With scissors, snip off 1/8 inch of corner of bag. Gently squeeze bag to pipe chocolate mixture over cookies. Let stand until chocolate sets. Makes 3 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Drop Cookies

CHOCOLATE LACE

- 1/2 cup butter**
- 1/2 cup blanched almonds**
- 1/2 cup rolled oats**
- 1 cup sugar**
- 1 large egg, lightly beaten**
- 2 tablespoons finely chopped candied orange peel**
- 1 tablespoon strained orange juice**
- 1 teaspoon vanilla**
- 1/2 teaspoon cinnamon**
- 1/4 teaspoon salt**
- 4 ounces semisweet chocolate, coarsely chopped**
- 1 drop orange extract**

- 1. Preheat oven to 350 degrees. Line cookie sheets with parchment paper; set aside. In a small saucepan, melt butter and set aside to cool.**
- 2. Place almonds in food processor and pulse until coarsely chopped. Add oats and pulse until finely chopped, but not ground to a powder.**
- 3. In a medium bowl, add melted butter, sugar, almond mixture, egg, candied orange peel, orange juice, vanilla, cinnamon and salt. Stir to combine. Drop batter by teaspoonfuls onto prepared cookie sheets, 2 inches apart.**
- 4. Bake in preheated oven for about 8 to 10 minutes or until brown around edges.**
- 5. In a microwave-safe bowl, melt chocolate. Let cool and stir in orange extract. Remove cookies from oven and turn bottom-up on cookie sheet. Spread chocolate on each cookie bottom. Sandwich cookies, with chocolate sides together, and place on wire rack to cool completely. Makes 3 to 4 dozen sandwich cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

COCONUT CHERRY DROPS

Coconut, pecans and cherries...mmm, some of my favorite things.

- 1-1/4 cups flour**
- 1/2 teaspoon baking powder**
- 1/2 teaspoon salt**
- 1/2 cup butter, softened**
- 1/2 cup sugar**
- 1/2 teaspoon vanilla**
- 1 large egg**
- 1 cup flaked coconut**
- 1/2 cup chopped pecans or walnuts**
- 1/4 cup chopped maraschino cherries, drained**

- 1. Preheat oven to 375 degrees. Grease cookie sheets.**
- 2. In a large mixer bowl, combine flour, baking powder, salt, softened butter, sugar, vanilla and egg. Blend well at low speed with mixer. Stir in remaining ingredients and mix thoroughly. Drop by rounded teaspoonfuls onto prepared cookie sheets.**
- 3. Bake in preheated oven for 10 to 12 minutes. Cool in wire racks. Makes about 3 dozen cookies. *Enjoy!***

***Note:** If desired, melt 1 cup white chocolate with 1 teaspoon shortening in microwave and drizzle it over the tops of cooled cookies.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Drop Cookies

COCONUT MACAROONS

12 ounces shredded coconut
3/4 cup sugar
1/2 cup egg whites (measure carefully)
Chocolate for dipping

1. Preheat oven to 350 degrees. Line baking sheets with parchment paper.
2. Mix all ingredients together in bowl until well-moistened. Using a mini ice cream scoop, scoop out mixture onto prepared sheets, being careful not to crowd them.
3. Bake in preheated oven for 12 to 15 minutes. Remove sheets carefully and cool on wire racks.
4. Using a double boiler, melt chocolate. Dip bottoms of cookies in chocolate, and place cookies on wax paper until chocolate sets. Makes about 3 dozen cookies.
Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

DAINTY LACE COOKIES

These cookies are thin and delicate, like lace.

1/2 cup butter (do not substitute)
1/3 cup sifted flour
1 cup quick-cooking oatmeal
1/2 cup sugar
1/4 teaspoon salt
2 tablespoons milk

1. Preheat oven at 325 degrees. Grease and flour cookie sheets. Shake off excess flour.
2. In a saucepan, over medium low heat, melt butter. Stir in remaining ingredients, mixing until well combined. Drop batter by teaspoonfuls about 3 inches apart onto prepared cookie sheets. Press batter with spatula until very thin and shaped into a round cookie.
3. In preheated oven, bake 5 to 7 minutes or until edges are brown. Remove from oven and let stand about 1 minute. Remove cookies carefully from baking sheets using a wide spatula, and transfer to racks to cool completely. Makes about 3 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

DECADENTLY DELICIOUS CRANBERRY COOKIES

2 cups flour
1/2 cup cocoa
1 teaspoon cinnamon
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1/2 cup butter, softened
1/2 cup shortening
1/2 cup sugar
1 cup firmly packed light brown sugar
2 large eggs
1 teaspoon vanilla
1 teaspoon instant coffee granules
1 cup white chocolate morsels
1 cup semisweet chocolate morsels
1 cup dried cranberries

- 1. Preheat oven to 350 degrees. Grease 2 cookie sheets.**
- 2. In a large bowl, sift together flour, cocoa, cinnamon, baking powder, baking soda and set aside.**
- 3. In a large bowl, with a mixer, beat butter, shortening, sugar and brown sugar until light and fluffy. Add eggs, one at a time, mixing until fully combined before adding each egg. In a small cup, mix together vanilla and coffee granules, until coffee dissolves. Add to butter mixture; beat to combine. Gradually add dry ingredients, mixing until combined. Stir in white chocolate morsels, semisweet morsels and cranberries.**
- 4. Drop dough, by well-rounded tablespoonfuls, 2 inches apart, onto prepared cookie sheets. Bake for 8 to 10 minutes or until firm. Let cool 1 minute on cookie sheet; then, transfer to wire racks to cool completely. Makes 4 dozen cookies.**
Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Drop Cookies

DOT'S PUMPKIN COOKIES

Submitted by Dot, a viewer

1 cup sugar
1/2 cup brown sugar
1/2 cup shortening
2 large eggs
1 teaspoon lemon extract
1-1/2 cups canned pumpkin
2-1/2 cups flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon cinnamon
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1/2 teaspoon ginger
1 cup chopped walnuts or raisins
Confectioners' sugar icing, optional

1. Preheat oven to 375 degrees. Grease cookie sheets.
2. In a bowl, with a mixer, cream sugar, brown sugar and shortening until fluffy. Add eggs, lemon extract and pumpkin and blend well. In another bowl, mix flour, baking powder, baking soda, cinnamon, salt, nutmeg and ginger and blend well. Add dry ingredients to creamed mixture. Blend very well. Stir in walnuts or raisins.
3. Drop by rounded teaspoonfuls on prepared cookie sheets. Bake in preheated oven for 12 to 15 minutes. Transfer to wire cooling racks. Ice cooled cookies if desired. Makes 4 to 5 dozen cookies. Enjoy!

***Note:** Dot says she sometimes uses chocolate morsels and nuts instead of the raisins.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Drop Cookies

FIVE IN ONE COOKIES

There are 5 variations to one cookie recipe that totally change each batch.

Basic Dough:

1 cup soft butter
2/3 cup brown sugar, packed
2/3 cup sugar
2 teaspoons vanilla
2 large eggs
3/4 teaspoon baking soda
1/2 teaspoon salt
2-1/3 cups flour

1. Preheat oven to 375 degrees. Lightly grease baking sheets.
2. In a large bowl, beat butter, sugars and vanilla with mixer until light and fluffy. Beat in eggs, baking soda and salt until combined. Add flour and beat on low speed until blended.
3. Drop dough by rounded tablespoons about 1-1/2 inches apart on prepared sheets. Bake in preheated oven for 8 to 9 minutes until edges begin to brown. Cool on sheet 2 minutes before removing to wire rack to cool completely. Makes 3-1/2 dozen cookies. *Enjoy!*

CHOCOLATE CHOCOLATE PECAN COOKIES

1 recipe Basic Dough
2/3 cup cocoa
1 (10-ounce) bag English toffee bits
1/2 cup chopped pecans
1 (10-ounce) Hershey Chocolate Bar, chopped

1. Assemble Basic Dough recipe through step 2, then mix in rest of ingredients. Proceed to step 3 and complete and bake as directed. Makes about 5 dozen cookies. *Enjoy!*



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FIVE IN ONE COOKIES, continued

CHOCOLATE CHIP COOKIES

1 recipe Basic Dough
1-1/4 cups mini Hershey Kisses
1-1/4 cups M&M's mini baking bits

1. Assemble Basic Dough recipe through step 2. Mix in rest of ingredients. Proceed to step 3 and complete and bake as directed. Makes about 4-1/2 dozen cookies. *Enjoy!*

OATMEAL GINGER COOKIES

1 recipe Basic Dough
2-2/3 cups old-fashioned oats
1 cup chopped candied ginger, more or less
1/2 cup brown sugar, packed
1/2 cup melted butter

1. Assemble Basic Dough recipe through step 2. Mix in rest of ingredients. Proceed to step 3 and complete and bake as directed. Makes about 5 dozen cookies. *Enjoy!*

ALMOND COCONUT COOKIES

1 recipe Basic Dough
1 (7-ounce) tube almond paste (also called marzipan)
6 large egg whites
6 cups shredded coconut
1. Assemble Basic Dough recipe through step 2. Crumble almond paste into food processor and add egg whites. Process until smooth. Stir into dough along with coconut. Proceed to step 3 and complete and bake as directed. Makes about 6-1/2 dozen cookies. *Enjoy!*

***Note: All these cookies may be frozen in airtight containers between sheets of wax paper.**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Drop Cookies

HEAVENLY CHOCOLATE MERINGUE COOKIES

2 large egg whites
1/4 teaspoon cream of tartar
2/3 cup sugar
1/2 cup semisweet chocolate mini morsels

1. Preheat oven to 400 degrees. Lightly grease 2 parchment-lined cookie sheets.
2. In a mixer bowl, beat egg whites and cream of tartar at high speed with a mixer for 1 minute or until soft peaks form. Gradually add sugar to egg white mixture, beating 2-1/2 minutes or until stiff peaks form and sugar dissolves. Gently fold in chocolate morsels.
3. Drop mixture by teaspoonfuls onto prepared cookie sheets. Place in preheated oven and turn oven OFF. Leave in oven overnight or for 8 hours. Makes about 2-1/2 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

ICE CREAM SANDWICH COOKIES

2 cups butter, softened
1-1/2 cups sugar
1-1/2 cups dark brown sugar
1 teaspoon kosher salt
4 large eggs
2 teaspoons vanilla
1/4 cup water
2 cups peanut butter
4 cups flour
2 teaspoons baking soda
2 cups semisweet chocolate morsels
Ice cream, your favorite flavor

1. Preheat oven to 350 degrees. Line cookie sheets with parchment paper.
2. In a mixer bowl, using a mixer, cream together butter, sugars and salt. Add eggs one at a time, beating well after each addition. Blend in vanilla, water and peanut butter and incorporate thoroughly, but do not overmix. Stir in flour and baking soda until just mixed. Stir in chocolate morsels.
3. Using a 1/3 cup scoop or measuring cup to measure out dough, drop dough, 2 inches apart, onto prepared cookie sheets. Bake in preheated oven for 8 to 12 minutes, or until lightly browned and crisp at edges. Transfer to wire cooling racks.
4. When cooled completely, sandwich 2 cookies together with a scoop of your favorite ice cream. Serve immediately. Or, make sandwiches and wrap individually in freezer wrap paper and freeze until ready to use. Makes different amounts, depending upon size of cookies you make. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

ICED CARROT COOKIES

3/4 cup flour
1/2 teaspoon baking powder
1/2 teaspoon salt
1 teaspoon grated orange zest
1/2 teaspoon ground cinnamon
1/3 cup vegetable oil
1 large egg
1/3 cup sugar
1/3 cup pureed carrots or jarred baby food
1/4 cup golden raisins

- 1. Preheat oven to 350 degrees. Lightly grease a cookie sheet.**
- 2. In a mixing bowl, whisk together flour, baking powder, salt, orange zest and cinnamon. In another bowl, with a mixer, beat together vegetable oil, egg and sugar. Stir in carrot puree or baby food and raisins. Combine dry ingredients with carrot mixture and blend thoroughly.**
- 3. Drop by teaspoonfuls, about 2 inches apart, onto prepared cookie sheets. Bake in preheated oven for 12 to 15 minutes or until golden brown. Remove from cookie sheets and cool completely on wire racks.**
- 4. To make icing: In a bowl, combine, with a mixer, 2 tablespoons cream cheese, 1 tablespoon butter, 1-1/2 cups confectioners' sugar, and 1 teaspoon vanilla. Add enough milk to make a spreading consistency. Ice cookies and allow icing to set on cookies before storing. Makes 30 cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

ICED ORANGE COOKIES

Presented by Stephanie Tedesco

Cookie:

1 cup Crisco shortening
2 cups sugar
Juice and grated rind from 2 oranges
2 large eggs
4-1/2 cups flour
Pinch salt
1 teaspoon baking soda
1 teaspoon baking powder
1 cup sour milk or buttermilk

Icing:

1-1/2 cups confectioners' sugar
2 tablespoons butter
1-1/2 teaspoons grated orange rind
Orange juice

- 1. Preheat oven to 350 degrees.**
- 2. Using high speed of an electric mixer, cream shortening and sugar together until fluffy and light. Reduce speed of mixer and add eggs one at a time and beat well. Add orange juice and rind.**
- 3. Sift measured flour, salt, baking soda and baking powder together. Add dry ingredients alternating with sour milk or buttermilk and beat just long enough to mix well.**
- 4. Drop cookies by teaspoonfuls on cookie sheets and bake in preheated oven for 13 to 15 minutes. Remove cookies from sheets and cool on wire racks. While cookies are cooling, in a bowl, combine icing ingredients to form a spreadable icing. When cooled, ice each cookie. Makes 6 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Drop Cookies

JUMBO RAISIN COOKIES

Submitted by Jan McCoy

2 cups raisins
1 cup water
4 cups flour
1 teaspoon baking powder
1 teaspoon baking soda
1 teaspoon salt
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1 cup butter or shortening
1-3/4 cups sugar
2 eggs, slightly beaten
1 teaspoon vanilla
1/2 cup chopped walnuts

1. Preheat oven to 375 degrees. Grease cookie sheets.
2. Combine raisins and water in saucepan. Over medium heat bring to a boil. Boil until raisins are plump, about 3 minutes. Set aside to cool and DO NOT DRAIN.
3. Sift flour with baking powder, soda, salt and spices. In a bowl, with a mixer, cream butter or shortening and sugar together until light and fluffy. Add eggs and vanilla and mix well. Stir in raisins and any remaining water. Add flour mixture gradually, blending thoroughly after each addition. Stir in walnuts.
4. Drop by heaping tablespoonfuls, about 1 inch apart, onto prepared cookie sheets. Bake in preheated oven 12 to 15 minutes. Cool completely on wire rack. Makes 4 to 5 dozen cookies, depending on size you choose. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

LAURA BUSH'S COWBOY COOKIES

3 cups flour
1 tablespoon baking powder
1 tablespoon baking soda
1 tablespoon ground cinnamon
1 teaspoon salt
1-1/2 cups butter, softened
1-1/2 cups sugar
1-1/2 cups light brown sugar, packed
1 tablespoon vanilla
3 cups semisweet chocolate morsels
3 cups old-fashioned rolled oats
2 cups sweetened flaked coconut
2 cups chopped pecans

1. Preheat oven to 350 degrees.

2. In a bowl, combine flour, baking powder, baking soda, cinnamon and salt. In a large mixer bowl, beat butter on medium speed until smooth and creamy, 1 minute. Gradually beat in sugars, about 2 minutes. Add eggs, one at a time, beating after each addition. Beat in vanilla. Stir in flour mixture until just combined. Add chocolate morsels, oats, coconut and pecans. Mix to blend thoroughly.

3. Drop by 1/4 cup measure onto ungreased cookie sheets, spacing 3 inches apart. Bake for 17 to 19 minutes, until edges are lightly browned. Rotate pans halfway through baking time. Cool cookies on rack. Makes about 3 dozen large cookies.
Enjoy!

***Note:** For 6 dozen smaller cookies, use 2 tablespoons of dough for each cookie. Bake for 15 to 18 minutes.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

MINT CHOCOLATE CHIP DIPS

Presented by Patty Macey

1 cup butter
3/4 cup sugar
3/4 cup brown sugar
1 teaspoon vanilla
2 large eggs
2-1/2 cups flour
1 teaspoon baking soda
1 teaspoon salt
2 cups mint chocolate morsels
Chocolate wafers for dipping

1. Preheat oven to 350 degrees. Grease cookie sheets.
2. In a mixing bowl, cream together butter, sugar and brown sugar, until creamy and smooth. Add vanilla and eggs and beat again.
3. Add flour, baking soda and salt. Mix until dough forms. Stir in mint chocolate morsels. Drop by teaspoonfuls on prepared cookie sheets. Bake in preheated oven for approximately 10 to 12 minutes. Remove cookies from oven and cool on wire racks.
4. When cookies are cooled, melt dipping chocolate wafers slowly in microwave and dip each cookie halfway in chocolate. Place on wax paper-lined cookie sheets. Let harden; then store. Makes 5 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

MOCHA ICED CHOCOLATE DROPS

Get the milk and let's party!

Cookies:

2 cups flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 cup vegetable shortening
2 ounces unsweetened chocolate, chopped
1 cup firmly packed brown sugar
1 large egg
1/2 cup sour cream
1 teaspoon vanilla

Icing:

1/4 cup coffee
1-1/2 ounces unsweetened chocolate,
chopped
1-3/4 cups confectioners' sugar

1. Preheat oven to 350 degrees. Grease 2 large heavy cookie sheets.
2. In a bowl, sift together flour, baking soda and salt. In a small saucepan, over low heat, combine shortening and chopped chocolate until chocolate melts and mixture is smooth. Transfer chocolate to a large mixing bowl. Cool slightly.
3. Add brown sugar to chocolate and, using a mixer, beat until blended. Add egg and blend. Stir in dry ingredients and add sour cream and vanilla. Mix well. Drop batter by tablespoonfuls, 1 inch apart, onto prepared cookie sheets.
4. Bake cookies in preheated oven for about 10 minutes, until firm to the touch. Cool baked cookies on wire racks. While cooling, in a medium saucepan, over low heat, combine coffee and chocolate and heat until mixture is melted and smooth. Remove from heat and whisk in confectioners' sugar until smooth. Ice cooled cookies immediately and allow icing to set before storing cookies. Makes 3 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

MY MOMMA'S GOBS

This is a Pittsburgh, PA cookie and Momma made them best.

Cookies:

2 cups sugar
1/2 cup shortening
2 large eggs
1 cup sour milk*
1 cup boiling water
4 cups flour
2 teaspoons baking soda
1/2 teaspoon salt
1/2 teaspoon baking powder
1/2 cup cocoa

Filling:

5 tablespoons flour
1 cup milk
2-1/2 cups confectioners' sugar
1/4 teaspoon salt
1 cup butter
1 teaspoon vanilla

1. Preheat oven to 375 degrees.
2. In a mixing bowl, using a mixer, beat shortening and sugar together. Add egg and beat until mixture is fluffy. Stir in sour milk and boiling water. In another bowl, combine flour, baking soda, salt, baking powder and cocoa and whisk to blend. Stir dry ingredients into shortening mixture just until smooth.
3. Drop batter by teaspoonfuls onto ungreased cookie sheets. Bake in preheated oven for 10 minutes. Remove cookies to wire racks to cool completely.
4. To make filling: Place flour and milk in a jar with tight fitting lid. Shake until blended and lump free. In a small saucepan, over medium low heat, cook flour mixture until thick. Remove from heat and cool COMPLETELY. This has to be cool enough that you can place your hand on the bottom of pan without feeling any warmth. When cooled, place in mixing bowl and, using a mixer, add confectioners' sugar, salt, butter and vanilla to flour mixture. Beat until fluffy and thick.
5. Sandwich filling between two cookies. Momma always wrapped each cookie in wax paper to keep them fresh and from getting sticky. Store in refrigerator. Makes about 4 to 5 dozen sandwiched cookies (about 100 single cookies). *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Drop Cookies

RICOTTA CHEESE COOKIES

Cookie:

1 cup butter, softened
2 cups sugar
1 teaspoon vanilla
2 large eggs
1 (15-ounce) container ricotta cheese
4 cups flour
1 teaspoon baking powder
1 teaspoon baking soda

Glaze:

1 pound confectioners' sugar
1 teaspoon vanilla
1 or 2 tablespoons milk or water

- 1. Preheat oven to 350 degrees. Lightly grease cookie sheets.**
- 2. In a bowl, cream butter and sugar with a mixer. Add vanilla and eggs and mix until light and fluffy. Add ricotta cheese and mix. In a bowl, whisk together flour, baking powder and baking soda. Stirring by hand, add flour mixture to butter mixture and mix well to blend. (Dough will be sticky.)**
- 3. Drop dough by rounded teaspoonfuls onto prepared cookie sheets. Bake in preheated oven for 12 to 15 minutes or until dark golden on bottom. Remove and cool on wire racks.**
- 4. For glaze, in a bowl mix sugar, vanilla and just enough milk to make a smooth, thick glaze. Using a teaspoon, or dipping them into the glaze, ice cookies and place on wax paper to dry. When glaze has set, you may store in a covered container or put in a single layer in Ziploc bags and freeze. Makes 5 dozen cookies. Enjoy!**



At Home with Arlene Williams Recipe Series
Enjoy! **COOKIES**



No-Bake Cookies

All About No-Bake Cookies

Arlene's Pizzelles

Buckeyes

Cheryl's Turtle Cookies

Coconut Almond Joy Balls

Coconut Peaks

Crispy Chocolate Hearts

Gullets!

Hockey Pucks

Italian Pizzelles

Lemon-Lime Chillers

My Momma's Strawberry Cookies

No-Bake Peanut Butter Bon Bons

Old-Fashioned No-Bake Chocolate Cookies

Orange Balls

Oreo Balls

Slamdunkers

So Easy Chow Mein Clusters

Turtle Cookies



At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

All About No-Bake Cookies

Definition: A no-bake cookie is made of ingredients mixed together and not baked.

Assemble all the ingredients together before you begin.

No-bake cookies are just what they say; you do not bake them in the oven. The ingredients are assembled, formed and placed on wax paper to set up. Sometimes there are a few ingredients that are boiled together on the stove; then, other ingredients are added and mixed to cling to the hot mixture.

Dough is usually dropped on wax paper by spoonfuls, or spread in a baking dish and left to set-up or harden for a period of time.

Some no-bake cookies must be kept refrigerated.

Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

No-Bake Cookies

ARLENE'S PIZZELLES

6 large eggs
1-1/2 cups sugar
1 cup Crisco shortening, melted and cooled
1 tablespoon vanilla
1 tablespoon anise extract
1 tablespoon grated orange peel
3-1/2 cups flour
4 teaspoons baking powder

1. Preheat pizzelle iron according to manufacturer's instruction.
2. In a mixer bowl, using a mixer, beat eggs well and gradually add sugar until smooth. Add cooled melted Crisco, vanilla and anise extract.
3. Stir in flour, baking powder and orange peel and blend very well. Dough will be sticky enough to be dropped by teaspoonfuls onto preheated iron. Place on flat surface to cool. Do not stack cookies until completely cooled. Makes 6 to 8 dozen pizzelles. *Enjoy!*

***Note:** These cookies must be kept free of moisture. Store in airtight container **ONLY** after they are completely cooled and air-dried.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



No-Bake Cookies

BUCKEYES

Always a favorite no matter when you serve them.

2 cups crunchy peanut butter

1 cup butter

1 pound box confectioners' sugar, or more

Chocolate for dipping (semisweet morsels, Hershey bars, dipping dots, etc.)

1. Over low heat in a large saucepan, melt peanut butter and butter. Remove from heat and stir in confectioners' sugar. Mix with hands until dough can be formed into balls. You may need to add more sugar.

2. Form dough into 6 dozen 1-inch balls. Place on cookie sheet lined with wax paper. Chill for several hours.

3. Melt dipping chocolate in microwave until smooth. Pierce each ball with toothpick and dip halfway only in chocolate and place on prepared cookie sheet. Let chocolate set. Makes 6 dozen. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

No-Bake Cookies

CHERYL'S TURTLE COOKIES *Submitted by Cheryl Halmeoja*

1/2 cup butter
6 tablespoons unsweetened cocoa
3/4 cup sugar
1 cup flour
1 teaspoon vanilla
1/2 teaspoon salt
2 large eggs
1 (16-ounce) can chocolate frosting
Chopped pecans

1. In a saucepan, over low heat, melt butter and blend in cocoa. Add sugar, flour, vanilla and salt; mix well. Beat in eggs until all ingredients are thoroughly combined.
2. Preheat waffle iron to high heat. Place 2 tablespoons of batter on each of the 4 waffle areas. Close lid and bake 1 minute. Lift cookies off with a fork and place on paper towels. Allow to cool.
3. Spread chocolate frosting on cooled cookies and sprinkle with chopped nuts. Makes 2 to 3 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

No-Bake Cookies

COCONUT ALMOND JOY BALLS

Presented By Patty Macey

1/2 cup butter
1 pound box powdered sugar
1 (3-ounce) package cream cheese
3 cups flaked coconut
Whole almonds
1 pound Merkens chocolate disks for dipping

1. In a mixing bowl, using a mixer, cream the butter and sugar. Add cream cheese and coconut and continue to mix well. Shape into balls about 3/4 inch in diameter or the size you want. Place an almond in center and reroll to completely cover almond.

2. Melt chocolate disks either over a double boiler or in the microwave. Dip coconut balls into chocolate. Place on wax paper to set, or place in mini-cupcake papers. Makes about 5 dozen. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

No-Bake Cookies

COCONUT PEAKS

Momma could not resist these cookies. They're very moist.

- 1/4 cup butter**
- 2 cups confectioners' sugar**
- 1/4 cup light cream**
- 3 cups flaked coconut**
- 1 (6-ounce) package semisweet chocolate morsels**
- 2 teaspoons shortening**

1. In a saucepan, over low heat, slowly heat butter until golden. Gradually stir in sugar, cream and coconut. Drop by heaping teaspoonfuls on wax paper. Cool slightly, then shape mixture into peaks. Refrigerate until coconut mixture hardens.

2. In a saucepan over hot, not boiling, water, combine chocolate and shortening. Stir until melted and smooth. Dip bottoms of each peak into chocolate. Let firm on rack. Cover with waxed paper. Makes 3 to 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



No-Bake Cookies

CRISPY CHOCOLATE HEARTS

- 1 (12-ounce) package semisweet chocolate morsels**
- 1/2 cup peanut butter**
- 2 cups crispy rice cereal**
- 1-1/2 cups peanuts**
- 1-1/2 cups miniature marshmallows**
- 2 (2-ounce) chocolate bark coating squares, melted**
- White nonpareils (optional)**

- 1. Microwave chocolate morsels in a large glass bowl on HIGH for 2 minutes or until melted, stirring every 30 seconds. Stir in peanut butter, mixing until well blended.**
- 2. Stir in cereal, peanuts, and marshmallows. Line a 13-by-9-inch pan with foil. Lightly butter foil. Press mixture into foil-lined pan. Drizzle with chocolate. Sprinkle with white nonpareils, if desired.**
- 3. Let stand 1 hour or until firm; cut with a 3-inch heart-shaped cookie cutter to make hearts. Store hearts in an airtight container or place in a candy box, if desired. Makes 15 hearts. *Enjoy!***

***Note: White nonpareils (tiny decorative beads) are available in cake decorating shops or large supermarkets.**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

No-Bake Cookies

GULLETS!

This is an old European cookie recipe.

2 pounds butter, softened
3 pounds light brown sugar
12 large eggs
3 teaspoons vanilla
1/2 cup evaporated milk
10 cups flour
1 tablespoon baking powder
1/2 teaspoon salt

- 1. Heat waffle iron to hot and grease lightly with vegetable oil before you begin making cookies.**
- 2. In a mixer bowl, using a mixer, cream brown sugar and butter until creamy and light. Beat in eggs and add vanilla and evaporated milk.**
- 3. In another large bowl, combine flour, baking powder and salt. Gradually stir into sugar mixture and continue stirring until a smooth dough forms. Spoon 1 tablespoon dough on center of each section of waffle iron and cook until brown, about 1 to 1-1/2 minutes. Makes 13 dozen cookies. *Enjoy!***

***Note: These cookies may be stored for a long time in an airtight container in the freezer or short-term at room temperature.**



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No-Bake Cookies

HOCKEY PUCKS

Submitted by Carol, Milwaukee, WI.

Ritz Crackers

Peanut butter, creamy or chunky

1 (7-ounce) jar marshmallow cream

1 (12-ounce) package milk chocolate, melted

- 1. Line a cookie sheet with wax paper.**
- 2. Spread 1 cracker with a thin layer of peanut butter. Spread another cracker with marshmallow cream. Press crackers together to make a sandwich. Continue until all crackers are used.**
- 3. Dip each sandwich into melted chocolate, covering completely, and place, 1 inch apart, on prepared cookie sheet. Refrigerate until chocolate hardens. Makes a lot. Enjoy!**

***Note: These cookies would be great for the kids to make. Of course, mom, you would do the dipping!**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

No-Bake Cookies

ITALIAN PIZZELLES *Extra thin... extra crispy!*

3 large eggs
3/4 cup sugar
2 teaspoons almond extract
3/4 cup butter, melted and cooled
1-1/2 cups flour
1 teaspoon baking powder
Pinch of salt

1. In a bowl, using a mixer, cream together eggs, sugar and almond extract. Add melted butter and beat until blended. In a bowl, combine flour, baking powder and salt. Whisk to mix. Add flour mixture to egg mixture and beat until blended.
2. Preheat pizzelle iron according to manufacturer's directions. When heated, drop batter by rounded spoonfuls onto center of each grid. Close lid and press down to make thin, crispy pizzelles. Remove cooked pizzelles to a flat surface, single layer, and allow to cool completely. **DO NOT PLACE COOKIES ON TOP OF EACH OTHER UNTIL COMPLETELY COOLED.** Makes 5 to 6 dozen pizzelles, depending on size you make. *Enjoy!*

***Note:** If desired, you can use vanilla, orange, chocolate, or anise extract in place of almond. Also, you can place 6 pizzelles into a plastic sandwich bag and then place in a large coffee can to store. They will stay crisp if stored this way.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

No-Bake Cookies

LEMON-LIME CHILLERS

So refreshing on a summer evening.

2-3/4 cups vanilla wafer crumbs
1 cup confectioners' sugar
1/4 cup melted butter
3/4 cup chopped pecans or walnuts
1 (6-ounce) can frozen lemon and limeade concentrate, thawed
Confectioners' sugar for coating

1. In a large bowl, combine vanilla wafer crumbs, sugar, butter, nuts and lemon and limeade concentrate. Blend well. Roll mixture into walnut-sized balls; roll in sifted confectioners' sugar.

2. Place on cookie sheet and refrigerate overnight, uncovered. These cookies must be kept refrigerated. They also may be frozen. Makes 45 chillers. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

No-Bake Cookies

MY MOMMA'S STRAWBERRY COOKIES

- 1 (14-ounce) package flaked coconut**
- 1 (6-ounce) package strawberry gelatin mix, divided**
- 1 (14-ounce) can sweetened condensed milk (not evaporated)**
- Plastic leaves (available at craft and cake decorating stores)**
- Green icing, optional**

- 1. If coconut pieces are too large, briefly pulse them in a food processor to make them finer.**
- 2. In a large bowl, combine coconut, half of dry gelatin mix and sweetened condensed milk. Mix well. Mixture will be thick and gooey. Using a teaspoon of mixture (or more for larger strawberries), form into strawberry shape. Roll each berry in remaining dry gelatin and set on wax paper to dry.**
- 3. When you are finished making berries, top each with a plastic strawberry top: or, using a tube of prepared green icing, with a leaf tip, make 2 icing leaves on top of each berry. Makes 1-1/2 dozen, depending on the size of the berries you make.**
Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



No-Bake Cookies

NO-BAKE PEANUT BUTTER BON BONS

3 cups confectioners' sugar
2 cups peanut butter
1/4 cup butter, very soft
3 cups Rice Krispies cereal
1 (12 ounces) package milk chocolate morsels
1/4 block paraffin wax

1. In a large bowl, combine confectioners' sugar, peanut butter, soft butter and cereal. Mix well. Moisten your hands with water and roll mixture into 1-inch balls. Place balls on cookie sheets.

2. In a double boiler, melt chocolate morsels and paraffin wax together until smooth. Dip balls into chocolate and place on wax paper. Refrigerate to set. Makes 6 to 7 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series
Enjoy! **COOKIES**

No-Bake Cookies

OLD-FASHIONED NO-BAKE CHOCOLATE COOKIES

1/2 cup butter
1/2 cup milk
2 cups sugar
1/2 cup cocoa
1 teaspoon vanilla
2-1/2 cups rolled oats

1. Place butter, milk, sugar and cocoa into saucepan. Over medium heat, bring mixture to a boil, stirring often. Boil 5 minutes.
2. Remove from heat. Stir in vanilla and rolled oats. Quickly drop by teaspoonfuls onto wax paper. Allow to cool and set. Makes about 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

No-Bake Cookies

NO-BAKE ORANGE BALLS

- 1 (15-ounce) box vanilla wafers**
- 1/3 cup butter, melted**
- 1 (6-ounce) can frozen orange juice concentrate**
- 1 (16-ounce) box confectioners' sugar**
- 1/2 cup ground pecans**
- 1 (14-ounce) package flaked coconut**

- 1. Place vanilla wafers in a Ziploc bag and seal carefully. Using a rolling pin, crush to crumb consistency. Place crumbs in a mixing bowl.**
- 2. Pour butter, orange juice, confectioners' sugar, and pecans over crumbs and mix very well by hand. Shape mixture into 1-inch balls and roll in coconut. Place on cookie sheet and chill before serving. Makes 3 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

No-Bake Cookies

OREO BALLS

Presented by Patty Macey

1 (15-ounce) package Oreo Cookies
1 (8-ounce) package cream cheese, softened
Chocolate, for dipping

- 1. Place cookies in food processor and grind all cookies. Place in a bowl.**
- 2. Add cream cheese to cookie crumbs and mix well and form into 1-inch balls. Place in refrigerator until firm.**
- 3. In a double boiler, over low heat, melt dipping chocolate. Dip each ball into melted chocolate. Place on wax paper so chocolate doesn't stick as it sets up. Makes lots. Enjoy!**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



No-Bake Cookies

SLAMDUNKERS

- 1 (6-ounce) package butterscotch morsels**
- 1 tablespoon peanut butter**
- 1 cup chopped peanuts**
- 1 (3-ounce) can chow mein noodles**

1. In microwave-safe bowl, melt morsels and peanut butter on HIGH, 2 minutes or until melted. Stir halfway through cooking time. Stir in peanuts and noodles. Mix well.

2. Drop batter by teaspoonfuls on wax paper-lined cookie sheet. Refrigerate until set. Makes 2 dozen. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

No-Bake Cookies

SO EASY CHOW MEIN CLUSTERS

2 cups butterscotch morsels
2 cups chow mein noodles
1 cup salted peanuts

- 1. In a double boiler, over simmering water, melt butterscotch morsels, stirring frequently until smooth. Remove from heat; stir in chow mein noodles and peanuts.**
- 2. Quickly drop mixture by teaspoonfuls onto wax paper-lined cookie sheet. Refrigerate until firm. Makes 2 dozen. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

No-Bake Cookies

TURTLE COOKIES

Submitted by Cheryl Halmeoja

1/2 cup butter
6 tablespoons unsweetened cocoa
3/4 cup sugar
1 cup flour
1 teaspoon vanilla
1/2 teaspoon salt
2 large eggs
1 (16-ounce) can chocolate frosting
Chopped pecans

1. In a saucepan, over low heat, melt butter and blend in cocoa. Add sugar, flour, vanilla and salt; mix well. Beat in eggs until all ingredients are thoroughly combined.
2. Preheat waffle iron to high heat. Place 2 tablespoons of batter on each of the 4 waffle areas. Close lid and bake 1 minute. Lift cookies off with a fork and place on paper towels. Allow to cool.
3. Spread chocolate frosting on cooled cookies and sprinkle with chopped nuts. Makes 2 to 3 dozen cookies. *Enjoy!*



At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Refrigerator Cookies

All About Refrigerator Cookies

Almond Butter Cookies

Amish Sugar Cookies

Andes Mint Cookies

Anise Slices

Apricot Logs

Butter Walnut Cookies

Butterhorns

Cannolis

Cherry Bon Bon Cookies

Cherry Christmas Slices

Cherry Nut Nuggets

Chewy Lemon Cookies

Chocolate-Cherry Thumbprints

Christmas Light Cookies

Christmas Sugar Cookies

Cinnamon Lace Cookies

Cinnamon Lemon Cookies

Clothes Pin Cookies

Cocoa Almond Cut Outs

Country Churches

Cream Cheese Chocolate Chip Pastry Cookies

Creamy Wafers

Frosted Chocolate Delites

Gingerbread Cut Outs

Golden Dipped Macaroons

Grandma's Tea Cakes

Ice Cream Nut Rolls

Kulachi

Lemon Poppy Seed Cookies

Lemon Snaps

Linzer Star Cookies

Maple Pecan Cookies

Melting Moments

Molasses Cookies

North Carolina Savory Wafers

Sour Cream Sugar Cookies

Star-Spangled Cookies

Sugar Melts

Tropical Pinwheel Cookies



At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

All About Refrigerator Cookies

Definition: Also called icebox cookies, this style of cookie is made by forming the dough into a log, wrapping it in plastic wrap or waxed paper and chilling until firm. The dough is then sliced into rounds and baked. Any dough that is chilled is called a refrigerator cookie.

Assemble all the ingredients together before you begin.

When dough is formed, place it 1/4 from the end of the wax paper. Pull paper up and over dough and crease, then pull back to remove air from dough. Do this several times until log forms. Then, wrap dough completely and chill.

Test dough to be sure it's chilled enough to slice or form with hands. If too soft, continue to refrigerate.

If desired, you may wrap already wax paper-wrapped dough in plastic wrap and place in freezer. Thaw when you want to bake the cookies.

Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Refrigerator Cookies

ALMOND BUTTER COOKIES

This is a delicate buttery cookie... so good with a cup of tea.

1 cup butter, softened
1/2 cup sugar
1 teaspoon almond extract
1/4 teaspoon salt
2 cups flour
Colored sugars

1. In a bowl, with a mixer, cream butter, sugar and almond extract until well blended. Add salt and flour and mix into a smooth dough. Shape into a ball and wrap with plastic wrap tightly. Chill dough.

2. Preheat oven to 350 degrees.

3. Form dough into 1-inch balls and roll in colored sugar. Flatten with cookie press or bottom of glass. Bake in a preheated oven for 12 to 15 minutes. Cool on wire racks. Makes 3 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

AMISH SUGAR COOKIES

I believe the oil in this recipe makes these so different.

1 cup butter, softened
1 cup sugar
2 eggs
1 cup confectioners' sugar
2 teaspoons vanilla
3/4 teaspoon cream of tartar
1/2 teaspoon salt
1 cup vegetable oil
4-1/2 cups flour
Sugar

1. In a bowl, cream butter and sugar until light and fluffy with a mixer. Beat in eggs. Stir in confectioners' sugar, vanilla, cream of tartar and salt. Alternately add vegetable oil and flour, beating until smooth and fluffy. Cover bowl with plastic wrap and refrigerate for 2 hours.

2. Preheat oven to 350 degrees. Lightly grease cookie sheets.

3. Shape rounded tablespoonfuls of dough into balls. Roll in sugar and place about 2 inches apart on prepared cookie sheets. Flatten each cookie with cookie press or bottom of a glass. Bake in preheated oven for 8 to 10 minutes. Cool on wire rack. Makes 3 dozen large cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

ANDES MINT COOKIES

3/4 cup butter
1-1/2 cups brown sugar, packed
2 tablespoons water
1 (12-ounce) package semisweet chocolate morsels
2 large eggs
2-1/2 cups flour
1-1/4 teaspoons baking soda
1/2 teaspoon salt
1 pound Andes Mints chocolate candy

1. In a saucepan, over medium heat, combine sugars and water and cook until butter is melted. Remove from heat and add chocolate morsels and stir until melted. Pour into a large mixing bowl and let cool 10 minutes.

2. When cooled, beat in eggs, and add flour, baking soda and salt and beat just until blended. Wrap with plastic wrap and chill dough for 1 hour. Dough may seem oily, but will be fine when baked.

3. Preheat oven to 350 degrees and line cookie sheets with foil.

4. Roll dough into 1-inch balls and place 2 inches apart on prepared cookie sheets. Bake in preheated oven for 11 minutes. Remove from oven and immediately place an Andes Mint on each cookie. After they melt, using a knife, swirl mint around cookie, as if it were frosting, to cover. Remove cookies from sheets and let cool until chocolate sets. Makes 3 to 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

ANISE SLICES

1-3/4 cups flour
1-1/2 teaspoons baking powder
1-1/2 teaspoons anise seed
1/2 teaspoon salt
1/2 cup vegetable shortening
1 cup sugar
1 large egg
1/2 teaspoon vanilla

- 1. In a bowl, combine flour, baking powder, anise seed and salt. Set aside.**
- 2. In a large mixing bowl, using a mixer, cream vegetable shortening and sugar. Beat in egg and vanilla. Gradually blend in dry ingredients until thoroughly combined. Shape dough into a log about 2 inches in diameter. Wrap in wax paper and chill at least 4 hours.**
- 3. Preheat oven to 400 degrees. Grease 2 cookie sheets.**
- 4. Cut chilled log into 1/4-inch slices and place 1 inch apart on prepared baking sheets. Bake in preheated oven for 8 to 10 minutes until lightly browned. Remove from cookie sheets to wire racks to cool. Makes 2 to 3 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

APRICOT LOGS

6 ounces cream cheese, softened
1 cup butter, softened
2 cups flour
1/2 teaspoon almond extract
1/2 cup dried apricots, chopped fine
1 cup apricot preserves
1 large egg, beaten
Finely ground almonds or walnuts

1. In a mixer bowl, using a mixer, combine cream cheese, butter and flour and mix until dough forms. Divide dough into 2 portions. Shape into disks; wrap in plastic wrap and chill 1 hour.
2. In a small saucepan, place apricot preserves and chopped apricots and cook over medium heat about 5 minutes until thick. Cool.
3. Preheat oven to 350 degrees. Line cookie sheet with parchment paper.
4. Divide each disk into 4 portions. On a floured surface, take dough, one piece at a time, and roll into a pizza shape, 8 inches in diameter. Cut into 6 wedges. Place scant teaspoon of filling on middle of each wedge. At wide edge, roll dough over filling and tuck each end in, continuing to roll up toward point. Moisten tip of dough with water to seal. Repeat with each wedge.
5. Place on prepared cookie sheets and brush with beaten egg. Sprinkle with ground nuts and place in preheated oven for 15 to 20 minutes. Cool completely on wire racks. Makes 4 dozen cookies, or more. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

BUTTER WALNUT COOKIES

**1 cup butter
1/2 cup dark brown sugar
1/2 cup sugar
2 large eggs
1-1/2 teaspoons vanilla
2-3/4 cups flour
1/2 teaspoon baking soda
1 teaspoon salt
3/4 cup chopped walnuts**

- 1. In a mixer bowl, using a mixer, cream butter and sugars. Add eggs and vanilla and mix well.**
- 2. In another bowl, combine flour, baking soda, salt and nuts. Blend well. Add to creamed mixture and mix very well. On wax paper, form dough into a 2-inch-diameter roll. Wrap roll in wax paper and refrigerate for 4 to 6 hours.**
- 3. When ready to bake, preheat oven to 375 degrees.**
- 4. Cut roll into 1/4-inch-thick slices and place on cookie sheets. Bake for 10 to 12 minutes or until golden brown. Cool on wire cooling racks. Makes 5 to 6 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

BUTTERHORNS

Submitted by Valerie Grimm

Rolls:

- 1 cup butter, softened**
- 1 (12-ounce) carton cottage cheese**
- 2 cups flour**

Glaze:

- 2 tablespoons melted butter**
- 2 teaspoons milk**
- 1/2 teaspoon vanilla**
- 1 cup confectioners' sugar, or more**

- 1. In a mixing bowl, cream butter and cottage cheese with a mixer until well-blended. Add flour and beat until smooth. Cover and refrigerate for 4 hours or overnight.**
- 2. When ready to bake, preheat oven to 350 degrees. Grease cookie sheets.**
- 3. Divide dough into 3 equal portions, forming dough into balls. On floured surface, roll one portion into a 12-inch circle. Cut into 12 wedge-shaped pieces. Roll each wedge up, starting at the large end. Repeat with other 2 portions.**
- 4. Place on prepared cookie sheets, tucking tips under rolls. Bake in preheated oven for 30 minutes or until golden.**
- 5. While horns are baking, in a mixing bowl, combine melted butter, milk, vanilla and confectioners' sugar and mix until a frosting forms. Spread over tops of slightly warm rolls. Cool completely on wire racks and store in covered containers. Makes 3 dozen butterhorns. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Refrigerator Cookies

CANNOLIS

Presented by Patty Macey

Cannolis:

2 cups flour
6 tablespoons confectioners' sugar
2 tablespoons butter
2 large eggs, slightly beaten
3 tablespoons water
Vegetable oil

Garnishes:

Ground walnuts
Mini chocolate morsels or sprinkles
Flaked coconut
Confectioners' sugar

Filling:

1 pound fresh ricotta cheese
1 (4-ounce) package vanilla instant pudding
8 ounces sweetened whipped cream

1. In a medium bowl, sift together flour and sugar. Add butter and cut into flour using 2 knives or a pastry blender. Add eggs and water. Mix together to form a medium-soft dough; not too stiff nor too soft. Refrigerate dough for 1 hour.

2. Divide dough into 4 portions and divide each portion into 6 portions. Roll out each piece to 1/8-inch thickness. Wrap dough around metal cannoli tube.

3. Pour vegetable oil into a deep saucepan or fryer to a depth of 3 inches. Preheat oil to 325 degrees. Deep-fry cannolis until golden brown. Remove from hot oil and let cool on paper towels for 5 seconds. Carefully slide cannoli off metal form. Place on wire cooling racks and let cool completely.

4. For the filling, in a bowl, mix together ricotta cheese, instant pudding and whipped cream until well blended. When cannoli shells are cool, place filling mixture into a pastry bag, and pipe mixture into cannoli shells. Dip both ends of filled shells into ground walnuts, chocolate morsels, coconut or sprinkles, and dust confectioners' sugar on top of each cannoli. Refrigerate immediately and keep chilled. Makes 2 dozen filled cannolis. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

CHERRY BON BON COOKIES

- 1/2 (8-ounce) package cream cheese, softened**
- 1/2 cup butter, softened**
- 2 cups flour**
- 1-1/2 cups confectioners' sugar, sifted**
- 2 (10-ounce) jars maraschino cherries, drained**

1. In a medium bowl, beat together with a mixer, cream cheese and butter until well blended. Stir in flour and blend until a dough forms. You may need to use your hands. If mixture seems too dry, add a couple of teaspoons of water. Wrap in plastic wrap and chill for several hours or overnight.

2. Preheat oven to 375 degrees. Lightly grease cookie sheets.

3. Dust flat surface generously with confectioners' sugar. Roll dough out to 1/8-inch thickness. Cut into 1-by-4-inch strips. Place a cherry on the end of each strip. Roll up each strip starting with cherry end. Place on prepared cookie sheets and dust with a little additional confectioners' sugar.

4. Bake in preheated oven 7 to 10 minutes. Cookies will brown slightly. Dust again with confectioners' sugar. Allow cookies to cool on wire racks before serving. If tasting cookies warm from oven, be careful as the cherries will be very hot. Makes 2 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

CHERRY CHRISTMAS SLICES

- 1 cup butter, softened**
- 1 cup confectioners' sugar**
- 1 large egg**
- 1 teaspoon vanilla**
- 2-1/4 cups flour**
- 2 cups red and green candied cherries, cut in half**
- 1 cup pecan halves**

1. In a bowl, using a mixer, cream butter and sugar. Add egg and vanilla and beat until creamy. Add flour and mix well. Stir in cherries and pecans. Shape dough into 3 (10-inch) rolls. Wrap in plastic wrap and chill for 1 hour.

2. Preheat oven to 325 degrees.

3. With a serrated knife, slice chilled dough into 1/4-inch slices. Place on ungreased cookie sheets and bake in preheated oven for 10 to 12 minutes or until edges are golden. Remove to wire racks and cool completely. Makes about 6 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

CHERRY NUT NUGGETS

Submitted by Rosalyn Fryer

- 1 cup shortening**
- 3 ounces cream cheese, softened**
- 1 cup sugar**
- 1 large egg**
- 1 teaspoon almond extract**
- 2-1/2 cups flour**
- 1/4 teaspoon baking soda**
- 1/2 teaspoon salt**
- 1-1/3 cups chopped pecans**
- 1 (10-ounce) jar maraschino cherries, drained and cut in half**

1. In a bowl, with a mixer, cream shortening and cream cheese and gradually add sugar, beating at medium speed until light and fluffy. Add egg and almond extract; beat well.

2. In a bowl, combine flour, baking soda and salt. Stir flour mixture into creamed mixture and blend well. Cover and chill dough 1 hour.

3. When ready to bake, preheat oven to 350 degrees.

4. Shape chilled dough into 1-inch balls. Roll in nuts and place on ungreased cookie sheet. Gently press 1/2 cherry into center of each cookie. Bake in preheated oven for 16 to 18 minutes. Transfer to cooling racks. Makes 4-1/2 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Refrigerator Cookies

CHEWY LEMON COOKIES

Submitted by Joyce Best

1 (18.25-ounce) box lemon cake mix
2 cups Cool Whip Topping, thawed
2 large eggs
Confectioners' sugar

- 1. In a mixing bowl, using a mixer, combine cake mix, Cool Whip and eggs until thoroughly mixed. Cover and refrigerate dough for 2 hours.**
- 2. Preheat oven to 350 degrees. Lightly grease cookie sheets.**
- 3. Roll chilled dough into 1-inch balls. Roll each ball into confectioners' sugar. Place on prepared cookie sheets. Bake in preheated oven for 6 to 8 minutes. Remove from cookie sheets to wire cooling racks. Cool completely. Makes 3 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

CHOCOLATE-CHERRY THUMBPRINTS

Here's a new twist on an old faithful.

3/4 cup sugar
2/3 cup butter, softened
2 large eggs
1 teaspoon vanilla
1 (12-ounce) package semisweet morsels, divided
2 cups uncooked oatmeal
1-1/2 cups flour
1 teaspoon baking powder
1/4 teaspoon salt
2 (10-ounce) jars maraschino cherries, drained well and patted dry

1. In a microwave-safe bowl, melt 1 cup morsels until smooth. In a mixer bowl, with a mixer, beat sugar, butter, eggs and vanilla until smooth. Add melted morsels to sugar mixture and mix well. Stir in oatmeal, flour, baking powder and salt; mix well. Cover and chill dough 1 hour.

2. Preheat oven to 350 degrees.

3. Shape dough into 1-inch balls and place, 2 inches apart, on ungreased cookie sheets. Make an indentation in each cookie with your thumb. Place maraschino cherry into each center.

4. Bake in preheated oven for 10 to 12 minutes or until set. Remove to wire racks and cool completely. Melt remaining chocolate morsels and drizzle over cookie tops. Makes 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

CHRISTMAS LIGHT COOKIES

These make a great gift for children to take to their teachers.

Cookies:

3/4 cup butter, softened
1/3 cup sugar
1/3 cup firmly packed brown sugar
1 large egg
1 teaspoon almond extract
2 cups flour
3/4 teaspoon baking soda
1/3 cup finely ground walnuts

Icing:*

5 cups confectioners' sugar
1/2 cup plus 1 tablespoon milk
Green, red, yellow and blue paste
food coloring
Black licorice strings

1. In a large bowl, using a mixer, cream butter and sugars until fluffy. Add egg and almond extract, beating until creamy.
2. In another large bowl, sift flour and baking soda together. Add walnuts and blend well; then, stir flour mixture into creamed mixture, mixing until a soft dough forms. Cover and chill 1 hour.
3. Preheat oven to 350 degrees. Grease cookie sheets.
4. On a lightly floured surface, with a floured rolling pin, roll out dough to 1/4-inch thickness. Use pattern provided and trace on plain paper, then cut out with scissors. Place pattern on dough and use a sharp knife to cut out cookies. Transfer to prepared cookie sheet. Using a drinking straw, make a hole at the square end of cookie. Bake in preheated oven 8 to 10 minutes or until cookies are light brown. Cool completely on wire cooling racks.
5. In a large bowl, stir sugar and milk until smooth. Divide icing evenly into 5 small bowls. Leaving 1 portion of icing white, tint remaining bowls green, red, yellow and blue. Spread icing over each cookie down to squared bottom. Allow icing to harden and set. String black licorice strings through holes to resemble string of lights. Store cookies in an airtight container and assemble as used. Makes 24 cookies (4 "strings of lights").
Enjoy!

** Go to next page for illustration and another gift and icing idea!*

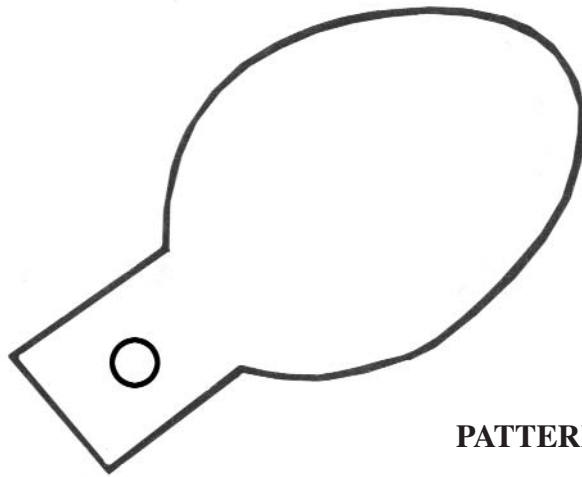


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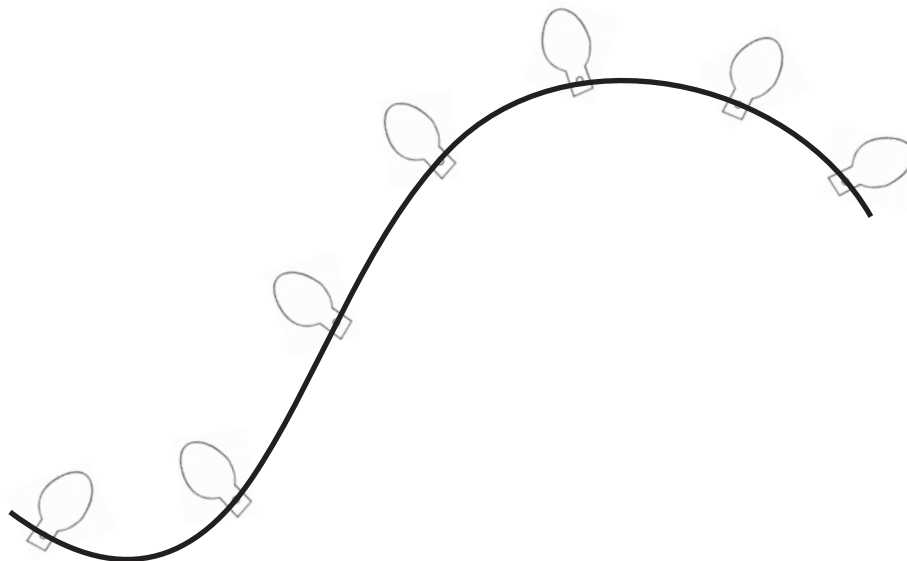
CHRISTMAS LIGHT COOKIES, continued

***Note:** A lovely way to give these unique cookies as gifts is to line a decorative flat box with tissue paper. Place your string of lights in bottom of box, laying cookies apart to show full effect as string of lights.

**** Paulette Stone** gave me a great hint for an alternative recipe to ice these cookies. Place drops of food coloring into an egg yolk, mix, and paint it onto the cookie **BEFORE** baking them. When done, the cookie comes out with a beautiful glaze of color. It won't need further icings. *Thanks Paulette.*



PATTERN:





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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

CHRISTMAS SUGAR COOKIES

Nothing says Christmas like a cutout cookie like this.

2-1/4 cups flour
1/4 teaspoon salt
3/4 cup sugar
3/4 cup butter, cut into pieces
1 large egg
2 teaspoons finely grated lemon zest
1 teaspoon pure vanilla
Colored sugars and silver dragees

1. In a bowl, combine flour and salt. Place sugar into a food processor and process until very fine. Add butter pieces and process until mixture is smooth and creamy. Add egg, lemon zest and vanilla and process until smooth. Add flour and pulse just until a dough forms.
2. Cover dough with plastic wrap and pat dough into a 1-inch-thick disk. Refrigerate for 1-1/2 hours until firm.
3. Preheat oven to 350 degrees. Grease or line cookie sheets with parchment paper.
4. On a lightly floured surface, roll out dough to 1/8-inch thickness. With floured Christmas cookie cutters, cut out as many cookies as you can, keeping cutouts close. Sprinkle cookies with colored sugars or dragees. Transfer cookies to prepared sheets, allowing about 1 inch space between cookies. Gather scraps of dough and repeat process.
5. Bake in preheated oven for 10 to 12 minutes, or until lightly browned on edges. Cool completely on wire racks. Makes about 4 to 5 dozen depending on size of cutters you use. *Enjoy!*

***Note:** These may also be baked plain, cooled and then decorated with colored icings, sugars, etc.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

CINNAMON LACE COOKIES

These are very fragile ... be careful when removing from cookie sheets.

- 1/2 cup butter**
- 2/3 cup sugar**
- 1/3 cup light corn syrup**
- 2 tablespoons heavy cream**
- 2/3 cup flour**
- 1-1/4 teaspoons cinnamon**
- 4 ounces semisweet chocolate, chopped**

- 1. In a medium saucepan, combine butter with sugar, corn syrup and cream. Bring just to a boil, stirring often. Remove from heat and add flour and cinnamon and beat until smooth. Transfer batter to a bowl and refrigerate until chilled.**
- 2. Preheat oven to 325 degrees. Line 2 cookie sheets with parchment paper.**
- 3. Spoon six 1/2-teaspoon-size mounds of batter onto each baking sheet, leaving plenty of room for cookies to spread. Bake for 8 minutes, or until cookies are lacy and golden. Allow cookies to cool on cookie sheet just until firm, then transfer to a rack to cool. Wipe off parchment and repeat with remaining batter, keeping batter chilled between bakings.**
- 4. Melt chocolate in microwave until smooth. Carefully roll edges of cookies in melted chocolate, and set cookies on wax paper until chocolate sets. Makes 3 to 4 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

CINNAMON LEMON COOKIES

These cookies are a great addition to any party, even a fancy one.

1/2 cup butter, softened
1 large egg
1 teaspoon vanilla
1-1/2 cups flour
1-1/2 teaspoons cinnamon
1 teaspoon baking powder
3/4 teaspoon lemon zest
1/4 teaspoon salt
1/2 cup sugar
1-1/2 teaspoons cinnamon

1. In a mixer bowl, using a mixer, cream together butter and sugar. Beat in egg and vanilla. In another bowl, combine flour, cinnamon, baking powder, lemon zest and salt. Add flour mixture to butter mixture and blend well. Cover and refrigerate 2 hours or until dough is firm.

2. Preheat oven to 350 degrees. Lightly grease cookie sheets. In a small bowl, combine sugar and cinnamon and mix well.

3. Shape dough into 3/4-inch balls and roll in cinnamon/sugar mixture to coat well. Place cookies 1 inch apart, on prepared cookie sheets, and bake in preheated oven for 10 minutes or until edges are lightly browned. Cool slightly on sheets, then remove to racks to cool completely. Makes 6 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

CLOTHES PIN COOKIES

Presented by Mary Tennant

These really are ladylocks, but were originally made using clothes pins.

Cookies:

4 cups flour
1 pound butter
1 tablespoon sugar
4 large egg yolks
1 (8-ounce) container sour cream

Filling:

5 tablespoons flour
1 cup water
1 cup sugar
1 cup Crisco shortening
1 teaspoon vanilla
Confectioners' sugar

1. In a bowl, cut butter into flour with hands, until a crumbly mixture forms. In a bowl, stir egg yolks and sugar into sour cream. Mix into flour mixture and knead until a dough forms. Wrap in plastic wrap and chill overnight.

2. Preheat oven to 375 degrees. Have round clothes pins, or 4-inch-long dowel rods, covered with foil.

3. Divide dough into 3 equal portions. On floured flat surface, knead dough until smooth; then roll out to 1/4-inch thick. Cut into 1-inch-by-3-inch-long strips. Wrap each strip around prepared clothes pins, overlapping slightly to seal. Place on prepared cookie sheets and bake until bottoms are slightly brown and tops are lightly brown. When baked, remove to cooling racks and while still hot, carefully, using an oven mitt, remove clothes pin from cookie. Cool cookies completely on racks.

4. To make filling: Combine flour and water in a saucepan and over medium-high heat, cook to a paste. Whisk to ensure a lump-free paste. Let cool completely. In a mixer bowl, with a mixer, cream sugar, Crisco shortening and vanilla together until light and fluffy. Add totally cooled paste to bowl and beat until smooth and fluffy. With a pastry bag, fill cookies. Cookies must be kept refrigerated. When serving, dust with confectioners' sugar. Makes 7 to 8 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

COCOA ALMOND CUT OUTS

3/4 cup butter, softened
1 (14-ounce) can sweetened condensed milk
2 large eggs
1 teaspoon vanilla
1/2 teaspoon almond extract
2-3/4 cups flour
3/4 cup cocoa
2 teaspoons baking powder
1/2 teaspoon baking soda
3/4 cup finely chopped almonds
Melted chocolate, optional

1. In a large mixer bowl, with a mixer, beat butter, sweetened condensed milk, eggs, vanilla and almond extracts until well-blended. In another bowl, combine flour, cocoa, baking powder and baking soda; gradually add to butter mixture, beating until well-blended. Stir in almonds. Divide dough into 4 equal parts and wrap each portion in plastic wrap; flatten into disk. Chill dough about 2 hours.

2. Preheat oven to 350 degrees. Lightly grease cookie sheets.

3. Remove dough from refrigerator, one portion at a time. On a floured surface, roll dough to 1/8-inch thickness. With cookie cutters or a knife, cut dough into desired shapes. Place on prepared cookie sheets. Bake in preheated oven for 6 to 8 minutes or until set. Remove from cookie sheet to wire rack to cool. When completely cooled, you may drizzle melted chocolate over cookies in a zigzag pattern. Makes 6 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

COUNTRY CHURCHES

1/2 cup butter

1 (3-ounce) package cream cheese, softened

1-1/2 cups sifted confectioners' sugar

1/2 teaspoon baking powder

1 large egg

1/2 teaspoon vanilla

1-3/4 cups flour

Icing:

4 cups sifted confectioners' sugar

2 tablespoons milk

Milk

White nonpareils

1. Beat butter and cream cheese in a medium mixing bowl with a mixer on medium speed for 30 seconds. Add 1-1/2 cups confectioners' sugar and baking powder; beat until combined. Add egg and vanilla. Beat in as much flour as you can with mixer then stir in remaining flour with wooden spoon. Shape into smooth disk. Divide dough in half and cover with plastic wrap. Chill for 1 hour or until easy to handle.

2. Preheat oven to 375 degrees.

3. On a lightly floured surface, roll each portion of dough to 1/8-inch thickness. Cut with a floured church-shaped cookie cutter. Place cutouts 1 inch apart on an ungreased cookie sheet.

4. Bake in preheated oven for 8 to 9 minutes or until edges are set. Transfer cookies to wire racks to cool.

5. Meanwhile, make icing by stirring together 4 cups sifted confectioners' sugar and 1/4 cup milk. Add additional milk, 1 teaspoon at a time, until it reaches drizzling consistency. Glaze tops with half of confectioners' sugar icing. Using a decorating bag fitted with a fine plain tip, outline edges and door or windows with remaining confectioners' sugar icing. Immediately sprinkle outlines with white nonpareils. Makes about 3-1/2 dozen. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

CREAM CHEESE CHOCOLATE CHIP PASTRY COOKIES

Submitted by my web buddy.

- 2 sheets (17.25-ounce) package frozen puff pastry, thawed**
- 1 (8-ounce) package cream cheese, softened**
- 3 tablespoons sugar**
- 1 (11.5-ounce) package milk chocolate morsels, divided**

1. On a lightly floured surface, roll out 1 sheet of puff pastry into a 14-by-10-inch rectangle. In a small bowl, with a mixer, combine cream cheese and sugar until smooth. Spread 1/2 cream cheese mixture over pastry, leaving 1-inch border on one long side. Sprinkle with 1/2 package of morsels. Roll up, starting at long side covered with cream cheese. With water, moisten seam to seal. Repeat with second sheet of pastry. Cover and refrigerate for 1 hour.

2. Preheat oven to 375 degrees. Lightly grease cookie sheets or line with parchment paper.

3. Cut rolls crosswise into 1-inch-thick slices and place cut side down on prepared cookie sheets. Bake in preheated oven for 20 to 25 minutes or until golden brown. Cool on sheets for 2 minutes; remove to wire racks to cool completely. Makes 2-1/2 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

CREAMY WAFERS

This delicate cookie is one of my personal favorites.

Wafers:

1 cup butter, softened
1/3 cup whipping cream
2 cups flour
Granulated sugar

Filling:

1/4 cup butter, softened
3/4 cup confectioners' sugar
1 teaspoon vanilla

1. Preheat oven to 375 degrees.
2. In a bowl, mix butter, whipping cream and flour thoroughly. Wrap dough in wax paper and chill 2 hours.
3. Divide dough into 3 parts. On a lightly floured surface, roll 1 portion of dough out to about 1/8-inch thickness. Cut into 1-1/2-inch rounds or use a cookie cutter of your choice. Keep remaining dough chilled until ready to use. Repeat with second portion of dough. Place cookies on ungreased baking sheet and sprinkle tops with sugar. Prick cookies with fork about 4 times. Bake in preheated oven for 7 to 9 minutes, or just until set, but not brown. Cool cookies completely on wire racks.
4. In a bowl, with a mixer, cream butter, confectioners' sugar and vanilla together until smooth and fluffy. Mixture may be tinted with a few drops of food coloring, if desired. If necessary, a few drops of water may be added to make consistency of filling easier to spread.
5. Spread filling on non-sugared side of one cookie and top it with another cookie, placing non-sugared side of cookie on filling. Makes about 2-1/2 dozen cookies.
Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

FROSTED CHOCOLATE DELITES

Cookies:

4 squares unsweetened baking chocolate
3/4 cup butter
2 cups sugar
3 large eggs
1 teaspoon vanilla
2 cups flour

Glaze:

1 (8-ounce) container Cool Whip Topping, thawed
6 squares semisweet baking squares
Whole walnuts or pecans, optional

- 1. Preheat oven to 350 degrees. Lightly grease cookie sheets.**
- 2. Microwave chocolate and butter in a large microwave-safe bowl. Cook on HIGH for 2 minutes or until butter is melted. Stir until chocolate is completely melted. Stir in sugar. Blend in eggs and vanilla. Add flour and mix well. Cover and refrigerate 1 hour, or until dough is easy to handle.**
- 3. Shape dough into 1-inch balls and place, 2 inches apart, on prepared cookie sheets. Bake 8 minutes in preheated oven just until set. Do not overbake. Remove from oven and let stand on cookie sheet for 1 minute. Transfer to wire cooling racks. Cool completely.**
- 4. Microwave Cool Whip and chocolate on HIGH for 1 minute. Cook in additional 30-second increments until chocolate is melted and mixture is shiny and smooth. Let stand 15 minutes to thicken. Spread or drizzle over cooled cookies. If using, place whole nut on top of each glazed cookie and let stand 40 minutes or until glaze sets. Makes about 5 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

GINGERBREAD CUT OUTS

1/2 cup butter, softened
1/2 cup packed brown sugar
1/2 cup molasses
1 large egg
3 cups flour
1 teaspoon baking soda
1 teaspoon ground ginger
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1/8 teaspoon ground cloves
1 to 2 tablespoons cold water

1. In a mixing bowl, cream butter and brown sugar with a mixer. Beat in molasses and egg. In another bowl, combine flour, baking soda, ginger, salt, cinnamon and cloves. Add dry ingredients to butter mixture alternately with cold water. Mix well. Cover with plastic wrap and refrigerate for 1 hour or until easy to handle.

2. Preheat oven to 350 degrees. Grease cookie sheets.

3. On a well-floured surface, roll out dough to 1/4-inch thickness. Dip cookie cutters (your choice) in flour. Cut cookies out of dough and place 2 inches apart on prepared sheets. Reroll dough leftovers into disk and continue cutting cookies.

4. Bake in preheated oven for 9 to 11 minutes or until edges are firm. Remove to wire racks to cool. Makes 3 dozen cookies. Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

GOLDEN DIPPED MACAROONS

2-1/2 cups flaked sweetened coconut (about 7 ounces)
2 cups unsweetened finely shredded coconut
1 cup sugar
3 tablespoons flour
1/2 teaspoon salt
4 large egg whites
1 tablespoon honey
1 teaspoon vanilla
1 cup semisweet chocolate morsels, melted

- 1. In a large mixing bowl, combine flaked and shredded coconut until evenly mixed. (Flaked coconut should be broken into separate flakes with only a few very small clumps present.)**
- 2. In a medium mixing bowl, combine sugar, flour and salt. Add egg whites, honey and vanilla. Whisk rapidly until smooth. Pour sugar and egg white mixture over coconut mixture. Stir with wooden spoon, then use hands and continue to blend until evenly mixed. Cover with plastic wrap; chill for 30 minutes.**
- 3. Preheat oven to 300 degrees. Line a large cookie sheet with parchment paper.**
- 4. Drop rounded tablespoons of macaroon batter onto cookie sheet, about 2 inches apart. Gently pinch mounds into pyramid shape. Bake in preheated oven for 17 to 19 minutes or until golden brown. Remove from oven and transfer macaroons immediately to wire cooling rack. When cooled, set bottoms of cookies into melted chocolate. Place on wax paper to set. Makes about 2 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

GRANDMA'S TEA CAKES *Submitted by Josie Johnson*

1 cup Crisco shortening
1-1/2 cups sugar
3 large eggs
4 cups flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1/4 cup buttermilk
1-1/4 teaspoons almond extract
Sugar, optional

1. In a mixer bowl, with a mixer at medium speed, beat shortening until fluffy. Gradually add sugar, beating well. Add eggs, one at a time, beating well after each addition.
2. In a bowl, combine flour, baking powder, baking soda and salt; add to creamed mixture, alternating with buttermilk. Beat well. Stir in almond extract. Cover dough and chill 1 hour.
3. Preheat oven to 350 degrees. Grease cookie sheets.
4. On a lightly floured surface, roll dough out to 1/4-inch thickness. Cut with floured 2-3/4-inch round cookie cutter and place on prepared cookie sheets. Bake in preheated oven for 15 minutes or until edges begin to brown. Sprinkle with sugar, if desired. Transfer to wire racks to cool. Makes 4 dozen. *Enjoy!*

***Note:** You may sprinkle sugar, even colored sugars, on unbaked cookies before you bake them. Nice for holidays.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

ICE CREAM NUT ROLLS

*The most flaky, delicious nut cookies I've ever eaten
and a real favorite of my family.*

1 pound butter, cold (do not use margarine)
4 cups flour
1 pint vanilla ice cream, softened, not melted
1 teaspoon vanilla
4 cups finely ground walnuts
1 cup sugar
Ground cinnamon, to taste
Confectioners' sugar in sifter

1. In a large bowl, cut butter into flour as for pastry. Add softened ice cream and vanilla. Mix well, until a heavy, smooth dough forms. (You may use a heavy duty mixer for this.) Divide dough into 8 portions and shape into balls. Cover with wax paper. Refrigerate 3 hours or overnight.
 2. When ready to bake, preheat oven to 350 degrees. Grease cookie sheets. Combine walnuts, sugar and cinnamon in a bowl. Set aside.
 3. Sprinkle a flat surface with confectioners' sugar. Roll out each ball into a circle about 12 inches in diameter. Cut each circle into 12 pizza-like wedges. Sprinkle each wedge with nut mixture or any other pastry filling. Roll from wide end to narrow end. Place on prepared cookie sheets, and bake in preheated oven for 20 minutes.
 4. Remove immediately from cookie sheets, and dust generously with confectioners' sugar. Place on wire racks to cool completely. When cool, dust again with additional confectioners' sugar.
 5. Do NOT store cookies in an airtight container. Instead, store them in a gift box or container with a loose-fitting lid and lined with wax paper, because it will allow enough air in to keep them from getting soggy. They may also be frozen. Makes about 100 cookies. *Enjoy!*
- *Note: You may use apricot, pineapple, poppy seed, or any other pastry filling in place of nuts.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

KULACHI

Submitted by Paulene Stumpo

1 pound butter, softened
3 teaspoons baking powder
4 large eggs
2 tablespoons canned milk
4 cups flour
2 cups sugar
1/4 cup flour

Filling of your choice - nut, apricot, prune, poppy seed, peach, etc.

1. In a bowl, using a mixer, cream butter until fluffy. Add baking powder, eggs, canned milk and flour. Mix well into a dough. Cover and chill for 2 to 3 hours. If dough is not chilled, it will not roll out well.

2. When ready to bake, preheat oven to 375 degrees. Lightly grease cookie sheets or line with parchment paper.

3. In a bowl, combine 2 cups sugar and 1/4 cup flour. Lightly dust flat surface with this mixture. Roll out dough into a rectangle, about 1/4-inch thick. Cut strips 2 inches wide; then, cut into 2-inch squares. Place 1/2 teaspoon of filling in center of square and pull 2 opposite side points together in center. Pinch together well and, with pinched side down, place on prepared cookie sheets.

4. Bake in preheated oven for 12 minutes. Makes 4 to 5 dozen cookies. *Enjoy!*

Note: Paulene has a great hint. When making a filling for cookies, grate 1 slice fresh bread into a jar of filling (like Solo) and stir to blend. It will not change the taste, but it will keep the filling from running out of the cookies. An elderly Slovak woman gave her that hint years ago.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

LEMON POPPY SEED COOKIES

This is an unusual but delicious cookie.

Cookies:

2-2/3 cups flour
1-3/4 teaspoons salt
1/2 teaspoon baking powder
1 cup butter, softened
1-1/3 cups sugar
1 large egg
4 teaspoons poppy seeds
2-1/2 teaspoons grated lemon zest
1/2 teaspoon vanilla
1-1/2 teaspoons lemon extract

Filling:

1 (8-ounce) package cream
cheese, softened
1/2 cup sugar
3/4 teaspoon lemon extract
1/2 teaspoon vanilla

1. In a bowl, mix flour, salt and baking powder. In a separate large bowl, with a mixer, beat butter until light and fluffy. Gradually beat in sugar; then egg and poppy seeds, zest, lemon extract and vanilla. Gradually mix in dry ingredients. Gather dough into a ball and divide in half. Flatten each half into a disk; wrap in plastic wrap and chill for at least 1 hour.
2. Preheat oven to 325 degrees. Grease 2 large cookie sheets.
3. On a floured surface, roll out one dough disk to 1/8-inch thickness. Use a 2 to 3-inch round cookie cutter to cut out cookies. Arrange, 1 inch apart, on prepared cookie sheets. Gather scraps and reroll dough to cut more cookies. Repeat with second dough disk.
4. Bake in preheated oven for 15 minutes, or until cookies are just starting to brown. Cool on cookie sheets for 2 minutes before transferring to a wire rack to cool completely.
5. While cookies are cooling, make filling by beating, with a mixer, the cream cheese, sugar, lemon extract and vanilla until light and fluffy. Sandwich 2 teaspoons of filling between 2 cookies. Chill until ready to serve. Assemble cookies as needed. Recipe does not hold up for extended time, even when refrigerated. Makes 2 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Refrigerator Cookies

LEMON SNAPS

3/4 cup butter, room temperature
1 cup sugar
1 large egg
1-1/2 tablespoons fresh lemon zest
6 tablespoons finely ground almonds
1-1/2 cups flour

- 1. In a mixer bowl, using a mixer, cream butter and sugar until fluffy. Beat in egg, lemon zest and almonds. Add flour, a little at a time, and beat until thoroughly blended. Cover bowl and chill dough about 2 hours.**
- 2. When ready to bake, preheat oven to 350 degrees. Lightly grease a cookie sheet.**
- 3. Shape dough into walnut-sized balls and place, about 2 inches apart, on prepared cookie sheet. Moisten bottom of a glass with water, dip into sugar and press down on each cookie to flatten. Bake in preheated oven for 10 to 12 minutes or until golden brown around edges. Cool on wire racks. Makes about 3 to 3-1/2 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Refrigerator Cookies

LINZER STAR COOKIES

- 1-1/4 cups butter, softened**
- 1 cup confectioners' sugar**
- 2-1/2 cups flour**
- 1/2 cup finely chopped toasted pecans**
- 1/4 teaspoon salt**
- 1/4 teaspoon ground cloves**
- 1/4 teaspoon cinnamon**
- 1/2 teaspoon grated lemon zest**
- 1/2 cup raspberry jam**
- Confectioners' sugar**
- 1 (3-inch) star-shaped cookie cutter**
- 1 (1-1/2-inch) star-shaped cookie cutter**

1. In a bowl, using a mixer, beat butter at medium speed until creamy. Gradually add confectioners' sugar and continue beating until light and fluffy.

2. In another bowl, combine flour, pecans, salt, cloves, cinnamon and lemon zest. Mix well with butter mixture until batter forms. Divide dough into 2 equal portions. Cover with plastic wrap and chill for 1 hour.

3. Preheat oven to 325 degrees. Lightly grease cookie sheets.

4. On a lightly floured surface, roll a portion of dough to a 1/8-inch thickness. With a floured, 3-inch star-shaped cookie cutter, cut dough, getting as many cookies as possible. After all cookies are cut, press the 1-1/2-inch star cutter in half of the batch of cookies. Using a spatula, place all cookies on prepared cookie sheets.

5. Bake in preheated oven for 15 minutes. Cool on wire cooling racks. Spread jam on one side of whole star cookies and, lining up points, top with one that has been cut out. To use centers, sandwich them together with jam. Makes 3 to 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

MAPLE PECAN COOKIES

1 cup butter, softened
1/2 cup sugar
1 large egg yolk
2 tablespoons pure maple syrup
1/2 teaspoon vanilla
2 cups flour
1-1/4 cups pecans, coarsely chopped

- 1. In a medium-sized bowl, beat butter with a mixer until pale and creamy, about 3 minutes. Gradually beat in sugar until well-blended. Clean beaters. In a small bowl, beat egg yolk with maple sugar and vanilla. Drizzle egg yolk mixture into butter, beating at a low speed until incorporated. With a wooden spoon, stir in flour and pecans.**
- 2. Divide dough in half and shape into 2 disks. Wrap each disk in plastic wrap and refrigerate until chilled, at least 2 hours or overnight. Let dough stand at room temperature for 10 minutes before rolling it out.**
- 3. Preheat oven to 325 degrees. Line cookie sheets with parchment paper. Roll out each disk of dough 1/4-inch thick between 2 sheets of wax paper. Cut dough into 2-inch rounds and transfer to prepared cookie sheets.**
- 4. Bake for 20 to 25 minutes or until golden. Transfer cookies to wire racks to cool. Makes 3-1/2 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

MELTING MOMENTS

“These really do MELT in your mouth,” says my friend, Renee Basel.

1 cup flour
3/4 cup butter, softened
1/2 cup cornstarch
1/2 cup confectioners' sugar
1 teaspoon vanilla

1. In a bowl, sift together flour, cornstarch and confectioners' sugar. In another large bowl, with a mixer, beat butter until smooth and creamy. Beat in flour mixture and vanilla and blend well. Wrap in plastic wrap and refrigerate 1 hour.

2. Preheat oven to 375 degrees.

3. Shape chilled dough into 1-inch balls. Place each 1 inch apart on ungreased cookie sheet. Flatten with lightly floured fork. Bake in preheated oven for 10 to 12 minutes or until edges are lightly browned. Transfer cookies to cooling rack. Makes about 3 dozen cookies. *Enjoy!*

***Note: For a drizzle frosting, use one cup of confectioners' sugar with one tablespoon of milk, mixing well. Add additional drops of milk for proper drizzle consistency. Add food coloring for color, if desired.**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Refrigerator Cookies

MOLASSES COOKIES

Presented by Sue Beatty

1/2 cup butter
1/2 cup Crisco shortening
1 cup sugar
1 large egg
2-1/4 cups flour
1/2 teaspoon ginger
1/2 teaspoon cloves
1/2 teaspoon cinnamon
2 teaspoons baking soda
1/2 teaspoon salt
1/4 cup molasses
Sugar

1. In a bowl, with a mixer, cream together butter, shortening, sugar and egg.
2. In a bowl, sift flour, ginger, cloves, cinnamon, baking soda and salt. Add dry ingredients to creamed butter and blend well. Add molasses and blend thoroughly. Wrap dough in plastic wrap and refrigerate 4 hours or overnight.
3. Preheat oven to 375 degrees. Roll chilled dough into 1-inch balls and roll in sugar. Place balls about 2 inches apart on baking sheets. Bake for 12 to 15 minutes. Cool on wire racks. Makes 7 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Refrigerator Cookies

NORTH CAROLINA SAVORY WAFERS

Submitted by Nancy Auman

This is the only non-sweet cookie in this collection. They are so delicious, you eat them like cookies, but you will definitely taste the cheese and notice the difference.

- 1/2 cup butter, softened
- 2 cups grated sharp cheddar cheese
- 1 cup flour
- 1 teaspoon salt
- 1/8 teaspoon Tabasco or chipotle pepper sauce, or more to taste
- 100 pecan halves

1. In a bowl, with a mixer, blend butter and cheese well. In another bowl, sift together flour and salt; then, mix with butter mixture. Add pepper sauce and blend thoroughly.
 2. Divide dough into 2 equal portions. Roll each in wax paper and shape into a log about 1-1/2-by-15-inches. Dough will be sticky and should be just a little wider than size of your pecan halves. Chill dough overnight.
 3. When ready to bake, preheat oven to 350 degrees. Thinly cut chilled dough into 1/4-inch slices and place on cookie sheets. These cookies will not spread too much so, may be placed closely together on sheets. As dough warms a little, press pecan halves gently in cookie without breaking pecan half.
 4. Bake in preheated oven for 10 to 15 minutes or until golden. Watch carefully, as they go from golden to burned very quickly. Makes 100 savory wafers. *Enjoy!*
- *Note:** These hospitality wafers have few ingredients and are easy to make—just takes a little time slicing and placing the pecans. You can make the dough ahead and leave in the refrigerator for several days before baking.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

SOUR CREAM SUGAR COOKIES

Cookie:

1/2 cup butter, softened
1 cup sugar
1 teaspoon baking powder
1/4 teaspoon baking soda
Pinch of salt
1/2 cup dairy sour cream
1 large egg
1 teaspoon finely grated orange peel
1/2 teaspoon lemon extract
2-1/2 cups flour

Icing:

4 cups sifted confectioners' sugar
1/4 cup milk
1 teaspoon vanilla

1. In a mixing bowl, beat butter with mixer until creamy. Add sugar, baking powder, baking soda and salt and beat well. Beat in sour cream, egg, orange peel and lemon extract. Beat in as much flour as possible with mixer. Stir in remaining flour with wooden spoon. Divide dough in half. Cover and chill for 1 or 2 hours until easy to handle.

2. Preheat oven to 375 degrees.

3. On a well-floured surface, roll out one portion of dough to 1/4-inch thickness. Flour cookie cutters and cut dough into desired shapes. Place cookies 1 inch apart on ungreased cookie sheets. Repeat with other half of dough. Bake in preheated oven for 6 to 7 minutes or until edges are firm and bottoms are light brown. Transfer to wire rack to cool.

4. To make icing, in a medium mixing bowl, using a mixer, beat together sugar, milk and vanilla until creamy. If icing is too thick, thin by adding milk, 1 teaspoonful at a time. Icing should be easy to spread. Makes about 4 dozen cookies.
Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

STAR-SPANGLED COOKIES

These cookies shout patriotism. They resemble our flag and bring a smile to your face.

Cookies:

1/2 cup butter, softened
1/8 cup butter-flavored Crisco
1/8 cup vegetable oil
1 cup sugar
1 large egg
1/8 cup honey
1/2 teaspoon almond extract
1/2 cup quick-cooking rolled oats
2 cups flour

Icing:

3-1/2 cups confectioners' sugar
Scant 1/3 cup milk
Blue paste food coloring
Red paste food coloring
1/2 teaspoon water

1. Using a mixer, cream butter, shortening, oil and sugar in a large bowl until fluffy and creamy. Add egg, honey and almond extract; beat until smooth. Add oats and flour; knead until a soft dough forms. Cover and refrigerate 1 hour.
2. Preheat oven to 350 degrees. Grease 2 cookie sheets.
3. On a lightly floured surface, roll dough to 1/2-inch thickness. Cut 3-inch heart shapes and 1-inch star shapes with floured cookie cutters, in equal numbers. Transfer to prepared sheets. Bake in preheated oven for 10 to 12 minutes or until light brown. Transfer to a wire rack to cool completely.
4. For icing, combine sugar and milk in a large bowl; beat until smooth. Transfer a scant 1/2 cup white icing to another small bowl; tint blue and cover. Transfer 1/4 cup white icing to another small bowl; add water and stir until smooth. Tint red and cover.
5. Cover remaining icing to keep soft. Ice star-shaped cookies blue and heart-shaped cookies white. Allow icing to harden. Use a small round paintbrush and red icing to paint wavy lines on heart-shaped cookies to represent the stripes on our flag. Allow icing to harden. Place a small drop of icing to the point of the heart and place one star-shaped cookie on it. Press lightly to set. Allow all iced cookies to set. Store in an air-tight container. Makes 3-1/2 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Refrigerator Cookies

SUGAR MELTS

1 cup butter, softened
1 cup sugar
1 cup confectioners' sugar
1 cup Crisco vegetable oil
2 large eggs
4-1/2 cups flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1 teaspoon vanilla or almond extract
1/2 cup walnuts, finely ground
Sugar

1. In a large bowl, cream butter, sugar and Crisco oil, beating with a mixer until well-blended. Add eggs, one at a time, blending well after each addition.
2. In another mixing bowl, combine flour, baking soda and cream of tartar. Add to butter mixture and continue to mix. Add extract and nuts. Cover and place in refrigerator for 2 to 3 hours or overnight.
3. When ready to bake cookies, preheat oven to 375 degrees. Lightly grease cookie sheets.
4. Form dough into 1-inch balls and roll in granulated sugar. Place on prepared pans. Using a glass with a decorative bottom, dip into water, then into sugar. Press bottom of glass lightly into dough ball. This flattens the cookie just a little and makes a design on top. (A fork or any other utensil may be used.)
5. Bake in preheated oven for about 12 minutes. Cool on wire racks. Makes about 100 cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Refrigerator Cookies

TROPICAL PINWHEEL COOKIES

- | | |
|-------------------------------|--|
| 1/3 cup shortening | 1 (3-ounce) package cream cheese, softened |
| 1/3 cup butter | 2 tablespoons sugar |
| 3/4 cup sugar | 1/4 cup coconut |
| 1-1/2 teaspoons baking powder | 1/4 cup finely chopped macadamia nuts |
| 1/2 teaspoon salt | or almonds |
| 1 large egg | Colored sugar (optional) |
| 4 teaspoons milk | 3/4 cup sifted confectioners' sugar |
| 1 teaspoon vanilla | 1 tablespoon pineapple juice, more or less |
| 2 cups flour | |

1. In a large mixing bowl, beat shortening and butter with mixer on medium high speed for about 30 seconds. Add 3/4 cup sugar, baking powder and salt; beat until combined. Beat in egg, milk and vanilla, occasionally scraping sides of bowl. Beat in flour until too thick to mix; then, mix with hands to complete. Divide dough into two disks. Wrap in plastic wrap and chill for 3 hours until dough is easy to handle.

2. Preheat oven to 350 degrees. In a small bowl, combine softened cream cheese and 2 tablespoons sugar and mix well to combine. Stir in coconut. Set aside.

3. On a lightly floured surface, roll one disk of dough into a 10-inch square. Cut into 16 (2-1/2-inch) squares. Place squares 2 inches apart on ungreased cookie sheets. Cut 1-inch slits from each corner toward center of each square. Spoon a level teaspoon of coconut filling onto each center. Fold every other tip to center to form a pinwheel, pressing lightly to seal tips. Carefully sprinkle some chopped nuts onto center of each pinwheel. Press nuts lightly into dough. Repeat with remaining dough.

4. Bake pinwheels in preheated oven for 8 to 10 minutes or until edges are lightly browned. Cool 1 minute, then transfer cookies to wire rack and cool completely.

5. In a small bowl, combine confectioners' sugar and pineapple juice to form a thin icing. Drizzle icing over pinwheels and sprinkle with colored sugar, if desired. Makes 32 cookies. *Enjoy!*



At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*



Rolled Cookies

All About Rolled Cookies

Almond Butter Fingers

Almond Gallets

Arlene's Easy Cut Outs

Arlene's Grandma's Horns

Arlene's Never Fail Nut Rolls

Arlene's Orange Toasts

Aunt Anne's Apricot Pastries

Austrian Logs

Basic Gingersnap Cookies

Bunuelos

Cakey Chocolate Chip Cookies

Chocolate Mint Pinwheels

Chocolate Orange Cookies

Cream Cheese Chocolate Chip

Pastry Cookies

Frosted Butter Cut Outs

Golden Rugalach

Grandma Bobak's Nut Rolls

Grandma's Great Cut Outs

Great Grandma McCulla's Filled Cookies

Italian Butter Cookies

Kolache

Ladylocks

Momma's Sugar Cookies

Pastry Pillows

Potica

Pumpkin Pinwheels

Red Raspberry Cookies

Rich-Tasting Cherry Slices

Sugar and Spice Cut Out Cookies

Unusual Christmas Cut Outs



At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

All About Rolled Cookies

Definition: Begin rolled cookies by using a rolling pin to roll the dough out flat; then, cut the dough into decorative shapes with cookie cutters or a pointed knife.

Assemble all the ingredients together before you begin.

Lightly flour flat surface to roll out dough. Too much flour will make cookies dry and cause cracks around edges.

Some cookies are rolled out in sugar instead of flour; others, in a combination of half flour and half sugar. Some are rolled out in confectioners' sugar.

Try not to handle dough too much as it will toughen. Scraps may be gathered and re-rolled until dough is used up.

You may sprinkle cookies with colored sugar, then bake; or bake first and then decorate with icing, sprinkles, etc.

Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

ALMOND BUTTER FINGERS

1/2 cup finely chopped walnuts
1-1/2 tablespoons sugar
3/4 cup butter, no substitutes
1/3 cup sugar
1 teaspoon almond extract
1-3/4 cups flour
1 slightly beaten egg white

- 1. Preheat oven to 350 degrees. In a small bowl, toss walnuts with 1-1/2 tablespoons sugar. Set aside.**
- 2. Using a mixer, beat together butter, 1/3 cup sugar and almond extract in a bowl until smooth. Stir in flour. Gather dough into a ball and divide into 3 portions.**
- 3. On a lightly floured surface, roll out each part to about 1/2-inch thickness and about 2 or 3 inches wide. Even out edges with a spatula. Brush with egg white and sprinkle with nut mixture. Cut into “fingers” about 1/2 to 1/3 inch wide. Using a metal spatula, place “fingers” on ungreased cookie sheets.**
- 4. Place in preheated oven and bake for 15 minutes or until golden brown. Allow cookies to cool briefly on cookie sheets, then transfer to racks to cool completely. Makes 4 to 5 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

ALMOND GALLETES

1 (8-ounce) can almond paste
1 cup butter, softened
1/2 cup sugar
2 teaspoons finely grated lemon zest
1/2 teaspoon almond extract
2 cups flour
2 large egg yolks
4 teaspoons water
1/4 teaspoon almond extract
Sliced almonds

- 1. Preheat oven to 375 degrees. Lightly grease cookies sheet; set aside.**
- 2. Crumble almond paste into a large mixing bowl. Beat with a mixer on medium high speed for 30 seconds. Add butter and beat until blended. Add sugar, lemon peel, and almond extract. Beat about 2 minutes until combined, scraping sides of bowl occasionally. Beat in flour until blended. Divide dough into 2 portions.**
- 3. On a lightly floured surface, roll one portion of dough at a time to 1/4-inch thickness. Using a 2-inch square scalloped cookie cutter, cut out cookies. Place on prepared cookie sheet. In a small bowl, beat egg yolks, water and 1/4 teaspoon almond extract until combined. Brush egg mixture on tops of cookies. Place 2 almond slices on each cookie.**
- 4. Bake in preheated oven for 7 to 9 minutes or until edges are firm and bottoms are very lightly browned. Cool on cookie sheet for 1 minute. Transfer cookies to a wire rack and cool completely. Makes 3 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Rolled Cookies

ARLENE'S EASY CUT OUTS

This dough easily releases from cutters and is great for kids to bake.

- 1 cup butter, softened**
- 1 cup sugar**
- 1 large egg**
- 1-1/2 teaspoons vanilla**
- 2 teaspoons baking powder**
- 3 cups flour**

- 1. Preheat oven to 400 degrees.**
- 2. In a large bowl, cream butter and sugar with a mixer. Beat in egg and vanilla. Add baking powder and flour one cup at a time, mixing after each addition. The dough will be very stiff; blend last flour in by hand. Do not chill dough.**
- 3. Divide dough in half. On a lightly floured surface, roll each ball into a circle approximately 12 inches in diameter and 1/8 inch thick. Use your cookie cutter as guide – dough should be only slightly thinner than cutter is tall. Dip cutters into flour before each use. Gather scraps and reroll dough, and cut out cookies until dough is used up.**
- 4. Bake in preheated oven on ungreased cookie sheets on top rack of oven for 6 to 7 minutes, or until cookies are lightly browned. Cool on wire racks. Cookies may be iced or decorated if desired. Makes about 4 dozen cookies, depending on size of cutters used. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

ARLENE'S GRANDMA'S HORNS

Filling:

1 (7-ounce) tube almond paste
1/4 cup sugar
14 Zwieback toasts, crushed
1/2 cup butter
2 egg whites
1 teaspoon almond extract

Frosting:

1 tablespoon butter, melted
1-1/2 cups confectioners' sugar
3 teaspoons fresh-squeezed orange juice
3 teaspoons fresh-squeezed lemon juice
1/2 teaspoon almond extract
Sliced almonds for garnish, optional

Dough:

1-1/4 cups butter
3 large egg yolks, beaten
1 (1/4-ounce) package dry yeast
1 cup sour cream
4 cups flour
1 teaspoon salt
2 teaspoons vanilla

1. Preheat oven to 350 degrees.

2. To make filling: With a mixer, place butter in a bowl and beat well. Add almond paste and sugar and blend. Add egg whites and almond extract and mix. Add Zwieback crumbs and mix well. Set aside.

3. In a bowl, mix together flour, salt and yeast. Cut butter into flour. Add egg yolks, sour cream and vanilla. Knead well until smooth dough forms; divide into 6 portions. On a confectioners' sugar-dusted surface, roll each portion into a 12-inch circle. Spread each with prepared filling. Cut each circle into 8 wedges. Roll up wedges, starting at widest edge and rolling toward center. Place about 2 inches apart on cookie sheets.

4. Bake in preheated oven for 15 minutes or until slightly brown. Remove from sheets and cool on wire racks. While horns are cooling, prepare frosting. In a saucepan, over low heat, melt butter and add half sugar and lemon and orange juices. Mix well. Add remaining sugar. Remove from heat and keep stirring until frosting is thick and glossy. Frost the cooled horns. Sprinkle with sliced almonds, if desired. Makes 4 dozen horns.
Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

ARLENE'S NEVER FAIL NUT ROLLS

I've said it many times, these truly do not fail and are a must for every holiday.

Filling:

1 pound finely ground walnuts
1 cup milk
1-1/2 cups sugar
1 large egg
1/2 cup butter

Dough:

1 cup sour cream
3 tablespoons butter, softened
6 tablespoons sugar
1-1/2 teaspoons salt
2 large eggs, beaten
1 large cake fresh yeast, crumbled
3 cups flour
1/8 teaspoon baking soda
Butter, melted, if desired

1. In a 2-quart saucepan, combine walnuts, milk, 1-1/2 cups sugar, 1 egg and 1/2 cup butter. Mix well and cook over medium heat until thick. Set aside. Allow to cool to lukewarm.

2. In a large Dutch oven, over medium heat, bring sour cream to a boil. Remove from heat. Add 3 tablespoons butter, 6 tablespoons sugar and salt, and stir until well-blended. Cool to lukewarm. Add 2 eggs and crumbled yeast, and stir until yeast is dissolved. Using a spoon, mix in flour and baking soda until a dough forms. (This dough comes together very nicely.) Turn out onto a floured board, and knead lightly a few minutes to form a smooth ball. Cover and let rest 5 minutes.

3. Divide dough into 3 equal portions. Roll dough ball out on floured surface, 1/4 inch thick. Spread with cooled nut filling, and roll it up in jellyroll fashion. Pinch seam to secure and tuck ends in. Place on a well-greased 9-by-13-inch pan. Repeat with rest of dough. Cover and let rise 1-1/2 hours, in a warm, draft-free place.

4. When ready to bake, preheat oven to 350 degrees. Bake uncovered about 35 minutes. Allow rolls to cool 15 minutes in pan. Brush with melted butter, if desired. Carefully remove rolls from pan, break apart, and place on cooling racks to cool completely. Makes 3 rolls. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

ARLENE'S ORANGE TOASTS

- 1 cup butter, very soft**
- 1 cup sugar**
- 2 tablespoons grated orange rind**
- 2 tablespoons fresh orange juice**
- 1 large loaf Pepperidge Farm Very Thin sliced bread**

- 1. Preheat oven to 250 degrees.**
- 2. In a bowl, combine butter, sugar, orange rind and juice and mix well to blend. If you desire, you may cut the crust off bread slices, but it's not necessary.**
- 3. Spread butter mixture on each slice of bread to cover completely. Place bread slice, buttered side down, on cookie sheet. Spread other side with butter mixture. Continue with bread slices until cookie sheet is full. Then, using a sharp knife with straight edge, cut each bread slice into 4 equal log-shaped pieces, being careful not to mar cookie sheet.**
- 4. Place in preheated oven and bake for 50 minutes. Cool on wire racks. Makes lots. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Rolled Cookies

AUNT ANNE'S APRICOT PASTRIES

These delicate cookies were a favorite of my Aunt Anne and I'm so happy she shared this recipe with me.

3 cups flour
1 tablespoon sugar
1/2 teaspoon salt
1 cup shortening
1/2 cup milk
1 envelope (packet) dry yeast
1 egg, beaten
1 teaspoon vanilla
Apricot filling
Confectioners' sugar

1. Preheat oven to 350 degrees. Grease several cookie sheets.
2. In a bowl, sift flour, sugar and salt together. Cut shortening into flour mixture until coarse crumbs appear.
3. In a saucepan over medium heat, scald milk, then let cool to lukewarm. Then add yeast and let stand to soften. Add egg and vanilla to yeast; mix well. Add to flour mixture and mix well. Divide dough into 4 parts.
4. Roll out each piece of dough on a floured surface, into a 10-inch square. Then cut dough into 16 (2-1/2-inch) squares. Place one teaspoon apricot filling in center of each square. Pinch opposite corners together in center. Place 2 inches apart on prepared cookie sheets. Let rise 10 minutes.
5. Bake in preheated oven for 10 to 12 minutes. Remove at once and let cool on racks. Sprinkle with confectioners' sugar. Makes 64 pastries. *Enjoy!*

***Options:** You can roll dough out in confectioners' sugar. Aunt Anne rolls hers out in flour. This way makes plain (no sugar) pastries. These may be frozen and taste better when thawed and then sprinkled with confectioners' sugar.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

AUSTRIAN LOGS

My paternal grandmother was Austrian and she was a great baker.

Cookie:

3 cups flour
1 teaspoon ground nutmeg
1 cup butter, softened
3/4 cup sugar
1 large egg
2 teaspoons vanilla
2 teaspoons rum flavoring

Icing:

3 tablespoons butter
1 teaspoon vanilla
1 teaspoon rum flavoring
2 cups confectioners' sugar
3 tablespoons milk
Ground nutmeg for garnish

1. Preheat oven to 350 degrees. Line cookie sheets with parchment paper. Sift together flour and nutmeg. Set aside.
2. In a mixer bowl, using a mixer, cream butter and sugar until light and fluffy. Add egg, vanilla and rum flavoring; add flour mixture and combine thoroughly.
3. Using about 1/2 cup of cookie dough at a time, on a floured surface, roll into a rope about the diameter of a fat pencil, about 1/2-inch. Cut rope into 1-1/2 to 2-inch logs and place on prepared cookie sheets. Continue with remaining dough.
4. Bake in preheated oven for 12 to 15 minutes. They will be set, but not brown. Remove logs from cookie sheets and cool on wire racks. To prepare the icing: In a mixer bowl, using a mixer, cream butter with vanilla and rum flavoring. Add confectioners' sugar alternately with milk to make a thick icing. Beat well.
5. When logs are cooled completely, generously ice cookies and sprinkle with ground nutmeg. Makes 3 dozen logs. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

BASIC GINGERSNAP COOKIES

6 cups flour
1 teaspoon baking soda
1/2 teaspoon baking powder
1 teaspoon salt
4 teaspoons ground ginger
4 teaspoons ground cinnamon
1-1/2 teaspoons ground cloves
1-1/2 teaspoons ground black pepper
1 cup butter, softened
1 cup brown sugar, packed
2 large eggs
1 cup unsulfured molasses

1. In a bowl, sift together flour, baking soda, baking powder, salt, ginger, cinnamon, cloves and black pepper. Set aside. In a large mixer bowl, using a mixer, cream together butter and sugar until light and fluffy. Beat in eggs one at a time then stir in molasses. Gradually mix in flour mixture. Divide dough into 3 portions. Wrap in plastic wrap and refrigerate for at least one hour.

2. Preheat oven to 350 degrees.

3. On a lightly floured surface, roll one portion of dough out to 1/8-inch thickness. With floured cookie cutters, cut dough into desired shapes and place cookies 1-1/2 inches apart onto cookie sheets. Repeat with other portions. Bake in preheated oven 8 to 10 minutes, until cookies are crisp but not dark. Remove to wire cooling racks to cool completely. Decorate, if desired. Makes about 6 dozen cookies.

Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Rolled Cookies

BUNUELOS

Mexican fried cookies

4 large eggs
1/4 cup sugar
1 teaspoon vegetable oil
2 cups flour
1 teaspoon baking powder
3/4 teaspoon salt
1 cup sugar
1 teaspoon cinnamon
1 cup vegetable oil

1. In a large bowl, using a mixer, combine eggs with 1/4 cup sugar and beat until thick and lemon-colored. Blend in oil. In another bowl, combine 1-1/2 cups flour, baking powder and salt. Gradually beat this into egg mixture and mix well.
2. Sprinkle 1/2 cup flour over flat surface and knead dough thoroughly, absorbing extra flour. A smooth dough will form. Shape dough into 16 balls. Roll each one into a circle, 5-inches in diameter. Let stand uncovered on wax paper for about 10 minutes. In a small bowl, combine sugar and cinnamon.
3. Heat oil in a deep fry pan to 350 degrees. Fry circles to a golden brown on both sides. Drain on paper towels and sprinkle with sugar/cinnamon mixture. Serve immediately. Makes 8 servings. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Rolled Cookies

CAKEY CHOCOLATE CHIP COOKIES

This cookie has no fat, sugar or regular flour, but still produces a moist cookie.

12 ounces semisweet chocolate morsels
1 teaspoon baking soda
2-1/4 cups whole wheat flour
1-1/2 teaspoons vanilla
1 large banana, mashed
1/4 cup maple syrup
1/2 cup water

1. Preheat oven to 375 degrees. Lightly oil cookie sheets.
2. In a mixing bowl combine all the ingredients and blend thoroughly. Using your hands, form dough into 24 balls and place on prepared sheets. Flatten slightly.
3. Bake in preheated oven for 8 to 10 minutes. Cool cookies on cookie sheets, then remove. Makes 2 dozen cookies. *Enjoy!*

***Note:** Add 1/2 cup chopped nuts to batter before baking, if desired.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

CHOCOLATE MINT PINWHEELS

- 1/2 cup sugar**
- 1/2 cup butter, softened**
- 1 large egg**
- 1 teaspoon vanilla**
- 1/4 teaspoon peppermint extract**
- 1-1/2 cups flour**
- 1/2 teaspoon baking powder**
- 1/2 teaspoon salt**
- 1 (1-ounce) square unsweetened baking chocolate, melted, cooled**
- 2 to 3 drops green food coloring**

1. Combine sugar, butter, egg, vanilla and peppermint extract in a large mixer bowl. With mixer, beat at medium speed, scraping bowl often, until creamy, about 2 to 3 minutes. Reduce speed to low; add flour, baking powder and salt. Beat until well mixed, about 1 or 2 minutes.

2. Remove half of dough. Add cooled melted chocolate to remaining dough in bowl. Beat until mixed well, about 1 minute. Add green food coloring to white dough; mix well. Shape each half into a 5-by-4-inch rectangle. Wrap in plastic wrap and refrigerate 1 hour.

3. Roll out chocolate dough between two sheets of lightly floured wax paper to a 12-by-7-inch rectangle. Repeat with green dough. Place green dough on top of chocolate dough. Gently press dough together. Roll up, jellyroll fashion, starting with 12-inch side; wrap in plastic wrap and refrigerate until firm, at least 2 hours.

4. When ready to bake, preheat oven to 375 degrees. With a sharp knife, cut rolls into 1/4-inch slices. Place 1 inch apart on ungreased cookie sheets. Bake for 7 to 9 minutes or until set. Remove from cookie sheets to wire racks and let completely cool. Makes 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

CHOCOLATE ORANGE COOKIES

This is a great holiday cookie and the chocolate and orange flavors taste great together.

1 (1-ounce) square unsweetened chocolate
3/4 cup butter
3/4 cup sugar
1 large egg
1 teaspoon vanilla
1-1/2 cups flour
1 teaspoon baking powder
Pinch of salt
1 tablespoon fresh orange zest

1. Preheat oven to 350 degrees. In a microwave-safe dish, melt chocolate, stirring frequently until smooth. Set aside.

2. In a mixing bowl, using a mixer, cream together butter and sugar until smooth. Beat in egg and vanilla. In another bowl, combine flour, baking powder and salt; stir into creamed mixture. Divide dough into two portions. Mix orange zest into one portion and melted chocolate into other portion. Roll each portion into a log and place side by side. Press gently to blend. Carefully cut into 1/8-inch thick slices and place on cookie sheets.

3. Bake in preheated oven for 8 to 10 minutes or until center of cookie is set. Cool on wire cooling racks. Makes 3 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Rolled Cookies

CREAM CHEESE CHOCOLATE CHIP PASTRY COOKIES

Submitted by my web buddy

- 2 sheets (17.25-ounce) package frozen puff pastry, thawed**
- 1 (8-ounce) package cream cheese, softened**
- 3 tablespoons sugar**
- 1 (11.5-ounce) package milk chocolate morsels, divided**

1. On a lightly floured surface, roll out 1 sheet of puff pastry into a 14-by-10-inch rectangle. In a small bowl, with a mixer, combine cream cheese and sugar until smooth. Spread 1/2 cream cheese mixture over pastry, leaving 1-inch border on one long side. Sprinkle with 1/2 package of morsels. Roll up, starting at long side covered with cream cheese. With water, moisten seam to seal. Repeat with second sheet of pastry. Cover and refrigerate for 1 hour.

2. Preheat oven to 375 degrees. Lightly grease cookie sheets or line with parchment paper.

3. Cut rolls crosswise into 1-inch-thick slices and place cut side down on prepared cookie sheets. Bake in preheated oven for 20 to 25 minutes or until golden brown. Cool on sheets for 2 minutes; remove to wire racks to cool completely. Makes 2-1/2 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Rolled Cookies

FROSTED BUTTER CUT OUTS

1 cup butter, softened
1 cup sugar
1 large egg
2 teaspoons almond extract
2-3/4 cups flour
1/4 teaspoon salt
3 ounces cream cheese, softened
3 cups confectioners' sugar
1 tablespoon milk

- 1. Preheat oven to 375 degrees. Grease cookie sheets.**
- 2. In a large bowl, with a mixer, cream butter with sugar until light and fluffy. Beat in egg and vanilla. Add flour and salt and blend thoroughly.**
- 3. On a lightly floured surface, roll out dough to 1/8-inch thickness and cut with your favorite floured cookie cutter. Bake in preheated oven for 8 minutes or until edges are lightly browned. Transfer cookies to rack to cool.**
- 4. In a bowl, with a mixer, combine cream cheese, sugar and milk until creamy. Frost cooled cookies. Makes 5 to 6 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

GOLDEN RUGALACH *A Hanukkah tradition*

Dough:

2-1/4 cups flour
1 tablespoon sugar
1/2 teaspoon salt
1 cup butter, cut into pieces and chilled
1 (8-ounce) package cream cheese,
cut into chunks and chilled
2 tablespoons sour cream

Filling:

3/4 cup toasted hazelnuts
1 cup apricot preserves
2/3 cup golden raisins
1/4 teaspoon salt

Egg wash:

2 large egg yolks
1/4 cup sugar

1. In a food processor, pulse flour, sugar and salt until combined. Add butter and pulse until it resembles coarse sand and some pea-sized pieces of butter, about 20 times. Add cream cheese and sour cream and pulse until it comes together in a rough dough. Place dough on a lightly floured surface and divide into 4 equal portions. Pat each portion into a flat square and wrap in plastic wrap. Freeze dough for 15 minutes.

2. In a food processor, chop hazelnuts. Add preserves, raisins and salt; puree to make a very smooth paste.

3. Roll a portion of dough into a 6-by-14-inch rectangle about 1/4-inch thick. Spread 1/4 of filling over surface. Starting with a long side, roll dough up into a tight cylinder, jelly-roll fashion, ending with the seam on bottom. Slightly flatten tops of rolls. Place on piece of plastic wrap and wrap tightly. Place in freezer for 15 minutes. Repeat with remaining dough and filling.

4. Evenly position racks in oven and preheat oven to 375 degrees. Line 2 cookie sheets with parchment paper.

5. Cut chilled dough rolls into 1-1/2-inch slices and stand rugalach seam-side down on prepared pans. Whisk egg yolks together and brush this glaze over top of rugalach. Sprinkle with sugar and bake in preheated oven until pale golden and crispy on top, about 25 minutes. Remove from oven and let cool slightly on baking sheet. Carefully remove rugalach to cooling racks to cool completely. Makes 3 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

GRANDMA BOBAK'S NUT ROLLS

These delicious rolls arrived each Christmas along with Grandma's fudge.

- | | |
|--------------------------|---------------------------------|
| 1 large cake fresh yeast | 8 cups flour |
| 2 cups milk, scalded | 1 large egg, slightly beaten |
| 1 cup sugar | 4 pounds finely ground walnuts |
| 1 cup Crisco shortening | 4 cups sugar, or more to taste |
| 1 tablespoon salt | 2 cups white raisins (optional) |
| 1 cup butter | 1 cup softened butter, or more |
| 4 large egg yolks | |

1. Dissolve yeast in 1 cup scalded milk, no warmer than 90 degrees. Stir well; set aside.
2. In a bowl, combine remaining 1 cup of scalded milk, sugar, salt and shortening. Stir until ingredients are dissolved. When slightly cooled, add egg yolks and stir to blend. Add yeast mixture and stir to blend.
3. Sift 1/2 of flour into a large bowl and stir egg/yeast mixture a little at a time. Stir well. Gradually add remaining flour to make a soft dough, using just enough flour to knead into a smooth dough. Cover and set bowl in a warm, draft-free place and let rise until dough is doubled in bulk, about 2 hours. In a bowl, combine walnuts, sugar and raisins, if using.
4. On a lightly floured surface, knead dough down a little to remove puffiness. Divide dough into 6 equal portions and let rest, covered, for 10 minutes. Roll out to a 1/8-inch thick rectangle. Spread soft butter over surface of dough. Then, sprinkle nut mixture. Place on well-greased cookie sheets. Repeat with remaining dough. Let rolls rise for about 1 hour.
5. Preheat oven to 350 degrees. Brush rolls with slightly beaten egg and bake in preheated oven for 35 to 40 minutes. Remove from oven and let cool on pans about 15 minutes. Transfer rolls to wire racks and cool completely. Makes 6 nut rolls. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Rolled Cookies

GRANDMA'S GREAT CUT OUTS

Submitted by Sue Koran

1 cup butter, softened
1 cup sugar
1/2 cup brown sugar
3 large eggs
4 cups flour
1 teaspoon nutmeg, or to taste
1/2 teaspoon salt
4 tablespoons milk
1 teaspoon baking soda

1. Preheat oven to 350 degrees.

2. In a mixer bowl, with a mixer, beat butter and sugars together until creamy. Add eggs and mix well. In another bowl, combine flour, nutmeg and salt. Place milk in a small bowl and dissolve baking soda.

3. Add flour mixture and milk mixture to butter and mix well to blend. On lightly floured surface, roll dough to 1/3-inch thickness and cut with floured cookie cutters. Place on ungreased cookie sheets and bake in preheated oven for about 10 minutes. Bottoms should be light brown. These cookies should be soft, not crisp. Transfer cookies to wire racks to cool. Makes 4 to 5 dozen cookies depending on size of your cutters. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Rolled Cookies

GREAT GRANDMA McCULLA'S FILLED COOKIES

Submitted by Jan Seawell

*Jane says her great grandma gave her this recipe and it's over 100 years old.
The cookies taste like little pies.*

1 cup sugar
2/3 cup shortening
2 large eggs
1/3 cup milk
1 teaspoon vanilla
3 cups flour
3 teaspoons baking powder
1/2 teaspoon salt
1 (20-ounce) can pie filling, any flavor

1. Preheat oven to 375 degrees. Grease cookie sheets.

2. In a mixer bowl, using a mixer, cream shortening and sugar; stir in eggs, milk and vanilla. Sift flour, baking powder, and salt and gradually add to creamed mixture. Stir, blending well until a smooth dough forms. On a floured surface, roll dough to 1/8-inch thickness and cut into 2-inch rounds. Place 1/2 of cookies on prepared cookie sheets and place a spoonful of filling in center of each cookie. Place another cookie on top of filling and seal edges by pressing with thumb or floured fork.

3. Bake in preheated oven for 10 to 15 minutes. Cool on wire racks. Makes 2 dozen cookie cakes. *Enjoy!*

Note: Adding a few variations to Jan's great recipe, I would sprinkle sugar on top of each cookie before baking, or a thin glaze could be spread on top while cookies are still warm.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Rolled Cookies

ITALIAN BUTTER COOKIES

2 cups butter
1-1/3 cups sugar
2 large eggs
3 teaspoons vanilla
4-1/2 to 5 cups flour
1-1/2 heaping teaspoons baking powder
Raspberry jam, frosting, or melted chocolate

- 1. Preheat oven to 350 degrees. Grease cookie sheets.**
- 2. In a mixer bowl, with mixer, cream together butter and sugar. Add eggs and vanilla and blend well. Add dry ingredients and mix well until a dough forms.**
- 3. On a lightly floured surface roll dough to a thickness of 1/4 inch and cut into desired shapes with cookie cutters. Place on prepared cookie sheets. Bake in preheated oven for 8 to 10 minutes or until lightly browned. Allow baked cookies to cool completely on wire racks. Sandwich 2 cookies together with raspberry jam, any flavor frosting or melted chocolate. Makes 3 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

KOLACHE

These nut rolls are a must at the Williams' table for the holidays...excellent!

Dough:

2 (1/4-ounce) packages active dry yeast
2 cups warm (105F to 115F) water, divided
1 cup vegetable shortening
1 cup sugar
1 teaspoon salt
2 large eggs
6 to 7 cups flour, divided

Filling:

1-1/2 pounds walnuts, ground
3 cups sugar
2 teaspoons cinnamon
1-1/2 cups melted butter, divided

1. To prepare the dough: Dissolve yeast in 1 cup water in a small bowl. Combine remaining water and shortening in a small saucepan; heat slightly to dissolve and then let cool.
2. In a large bowl, mix sugar, salt, eggs, yeast mixture and shortening mixture together. Add 6 cups flour, 2 cups at a time. On a floured surface, knead until smooth, adding another 1/2 to 1 cup flour if needed. Cover dough with clean towel and let rise in a warm, draft-free place until doubled in size, about 30 minutes to 1 hour.
3. For filling: Combine walnuts, sugar and cinnamon in a medium bowl. Mix well.
4. To assemble rolls: Divide dough into 5 portions. On a floured surface, roll each piece into a 10-by-15-inch rectangle. Brush each with 1/4 cup melted butter and sprinkle 2-1/4 cups filling evenly over buttered surface. Roll up jellyroll fashion into a 15-inch roll and seal ends. Repeat with remaining dough. Place on baking sheets 2 inches apart. Cover with clean towel in warm place and let rise 1 hour.
5. Preheat oven to 350 degrees.
6. Bake in preheated oven for 30 to 35 minutes until golden brown. Remove from oven and brush with melted butter. Place on wire racks to cool before slicing each roll into 15 slices. Makes 5 rolls, about 75 slices. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

LADYLOCKS

*Who doesn't like this delicate cookie? It takes a little time,
but it's well worth the effort.*

1 cup milk
3 tablespoons flour
1 box Pepperidge Farm Puffed Pastry Sheets
1/2 cup butter, softened
1/2 cup Crisco shortening
1 cup sugar
1/2 teaspoon vanilla
1 teaspoon almond extract
Confectioners' sugar, sifted

- 1. Defrost puff pastry overnight in refrigerator. Preheat oven to 350 degrees.**
- 2. In a small saucepan, combine milk and flour and whisk until smooth. Place over medium heat and cook until thickened, stirring often. Remove from heat and cool to room temperature. Do not refrigerate.**
- 3. Unfold one sheet of pastry on floured board and cut into four equal strips. Roll each strip out until thin and about 10 inches long. Cut into 1-inch wide strips. Using ladylock pins, wrap one strip of dough around pin, making sure to overlap dough as you wrap. Place on ungreased cookie sheets. Bake in preheated oven for 12 minutes.**
- 4. Cool slightly on wire rack for 2 minutes. Carefully remove pin from ladylock. Let cool completely on wire racks.**
- 5. While cookies are cooling, in a mixer bowl combine softened butter, shortening, sugar, vanilla and almond extract. Beat until creamy and smooth about 10 minutes. Fill each ladylock with filling, using pastry bag or pastry gun. Each box of pastry makes 80 to 90 ladylocks. These must be refrigerated. *Enjoy!***

***Note:** When you serve the ladylocks, dust with confectioners' sugar. This cookie freezes well.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Rolled Cookies

MOMMA'S SUGAR COOKIES

I can still smell these baking at Christmas time in Momma's kitchen.

3-1/2 cups flour
2-1/2 teaspoons baking powder
1/2 teaspoon salt
1 cup butter
1-1/2 cups sugar
2 large eggs
3 teaspoons vanilla
Colored sugars, optional

- 1. Preheat oven to 400 degrees. Lightly grease cookie sheets.**
- 2. In a mixer bowl, using a mixer, cream butter and sugar until light and fluffy. Add eggs and vanilla and beat well. Add flour, baking powder and salt and blend thoroughly. Divide dough into 3 portions.**
- 3. On a well-floured surface, roll out dough to a 1/8-inch thickness. Using floured cookie cutters, cut dough into desired shapes. Place on prepared cookie sheets and sprinkle with colored sugars, if desired.**
- 4. Bake in preheated oven for 10 to 12 minutes or until very lightly browned. Remove from oven and transfer cookies to wire cooling racks. When cooled, you may decorate with glazes, icings, sprinkles, dragees or any other way you desire. Makes 4 to 5 dozen cookies. Enjoy!**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

PASTRY PILLOWS

These “pillows” are an Austrian treat and may be served with raspberry jam or pear compote.

1-1/4 cups flour, sifted
6 tablespoons butter, softened
1 large egg
Pinch of salt
1/4 cup cream
2 to 3 tablespoons cold milk
Vegetable oil
5 tablespoons sugar
1/2 teaspoon cinnamon

1. In a bowl, using a mixer, combine flour, butter, egg, salt, some cream and chilled milk to form a firm dough. Knead until air bubbles appear on dough surface. Let dough rest for 30 minutes.

2. On a lightly floured surface, roll dough out to a 1/4-inch thickness. Cut into 2-inch squares with a pastry cutter.

3. In a deep large saucepan, pour oil to a 2-inch depth and heat, over medium heat, to moderate temperature. Fry pillows on each side until light to golden brown. Remove with slotted spoon and drain on paper towels. In a bowl, combine sugar and cinnamon and sprinkle pillows generously while still hot from oil. Serve immediately. Makes 2 dozen pillows. *Enjoy!*

***Note:** Pastry Pillows do not freeze well. They are to be enjoyed as soon as they are made.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

POTICA

Potica (po-TEET-so) is a paper-thin pastry stuffed with walnuts, honey and cinnamon.

3 cups walnuts
1/3 cup sugar
1/2 cup firmly packed brown sugar
3 tablespoons honey
1 teaspoon cinnamon
1 large egg
4 tablespoons light cream, divided
2 sheets frozen puff pastry, thawed
1 large egg yolk

1. Preheat oven to 350 degrees. Butter an 11-by-9-inch baking pan.
2. For filling: Place walnuts into food processor and add sugars, honey, cinnamon, 1 whole egg and 3 tablespoons cream. Pulse until mixture is consistency of a chunky paste. (May also be mixed by hand.)
3. On a lightly floured surface, roll out 1 sheet of puff pastry dough to form a 16-by-12-inch rectangle. Spread half of filling over dough, leaving 1-inch border all around edges. Beginning at narrow end, roll up pastry like a jellyroll, tightly but gently, tucking in sides as you roll. Place dough in prepared pan. Repeat with second sheet of dough and filling. Mix egg yolk with remaining tablespoon of cream and brush over rolls.
4. Bake in preheated oven for about 45 minutes or until golden brown. Cool slightly on wire cool rack. Wrap tightly and freeze or refrigerate until ready to serve. Makes 2 rolls. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

PUMPKIN PINWHEELS

1 (16-ounce) can solid packed pumpkin
3 cups sugar, divided
1 teaspoon pumpkin pie spice
1 cup chopped walnuts
1 cup shortening
3 large eggs
4 cups flour
1/2 teaspoon baking soda
1/2 teaspoon salt
1/2 teaspoon cinnamon

1. In a saucepan, combine pumpkin, 1 cup sugar and pie spice and bring to a boil over medium heat. Reduce heat and let simmer for 10 minutes. Stir in nuts and let cool. Set aside.

2. In a large bowl, using a mixer, cream shortening and remaining 2 cups sugar. Add eggs and beat until light and fluffy.

3. In another bowl, combine flour, baking soda, salt and cinnamon and add to creamed mixture. Mix well to combine thoroughly. Divide dough into 3 equal portions. On a lightly floured sheet of foil, roll each part into an 8-by-12-inch rectangle. Spread 1/3 of pumpkin mixture evenly over dough, and, starting at wide end, roll as for a jellyroll. Wrap in foil. Repeat with remaining dough and pumpkin mixture and place in freezer for several hours or overnight.

4. When ready to bake, preheat oven to 400 degrees. Lightly grease cookie sheets.

5. Remove 1 roll at a time from freezer. Remove foil and cut into 1-inch thick slices. Place slices on prepared cookie sheets and bake in preheated oven for 10 to 12 minutes. Transfer pinwheels to racks to cool. Makes 8 dozen pinwheels.

Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Rolled Cookies

RED RASPBERRY COOKIES

Paul's mom made these and they were always a hit!

1 cup Crisco shortening
1 cup sugar
1 large egg
1 teaspoon vanilla
2 teaspoons cream of tartar
1 teaspoon baking soda
2 cups flour
1/2 teaspoon salt
2 cups oatmeal
Red raspberry preserves
Confectioners' sugar, sifted

1. Preheat oven to 350 degrees. Lightly grease cookie sheets.
2. In a bowl, using a mixer, cream shortening and sugar until fluffy. Add egg and vanilla; beat. In another bowl, combine cream of tartar, baking soda, flour, salt and oatmeal. With mixer on medium speed, combine flour mixture with creamed mixture and blend well.
3. On a lightly floured surface, roll out dough to 1/4-inch thickness and cut into desired shapes using floured cookie cutters. Place on prepared cookie sheets. Bake in preheated oven for 10 to 15 minutes or until slightly brown. Remove to cooling racks. When cookies have cooled, sandwich 2 cookies together with a spoonful of preserves. When served, dust lightly with confectioners' sugar. Makes 2 to 3 dozen. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

RICH-TASTING CHERRY SLICES

1-1/2 cups flour
1/2 cup butter
2 tablespoons brown sugar
1 cup brown sugar
3/4 cup chopped walnuts
1/2 cup flaked coconut
2 large eggs
3 tablespoons flour
1 teaspoon baking powder
1 (10-ounce) jar maraschino cherries, drained (reserve juice) and chopped
Confectioners' sugar

1. Preheat oven to 400 degrees.
2. Mix flour, butter and 2 tablespoons brown sugar together and press into a 9-by-13-inch pan. Bake for 5 minutes in preheated oven.
3. In a bowl, thoroughly mix together brown sugar, walnuts, coconut, eggs, flour, baking powder and chopped cherries. Pour over baked crust. Return to oven and continue baking for 25 to 30 minutes. Cool completely on wire rack.
4. Make glaze with cherry juice and confectioners' sugar; drizzle over bars.
Makes 48 bar cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Rolled Cookies

SUGAR AND SPICE CUT OUT COOKIES

1 cup firmly packed light brown sugar
1/2 cup butter, softened
1 large egg
1 teaspoon vanilla
2 cups flour
2 teaspoons baking powder
2 teaspoons cinnamon
1/2 teaspoon nutmeg
3/4 teaspoon salt

- 1. Preheat oven to 350 degrees. Grease cookie sheets.**
- 2. With a mixer, beat brown sugar and butter in large mixing bowl until light and fluffy. Add egg and vanilla; beat until creamy. In a bowl, stir together flour, baking powder, cinnamon, nutmeg and salt; gradually add to sugar mixture and mix well.**
- 3. On a well-floured surface, roll out half of dough at a time to 1/8-inch thickness. Cut into shapes with floured cookie cutters. Place on prepared cookie sheets and bake in preheated oven on prepared cookie sheets for 12 to 15 minutes or until set. Cool on wire racks. Cookies may be decorated or served plain. Makes about 3 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Rolled Cookies

UNUSUAL CHRISTMAS CUTOUTS

*When you read the instructions, you will see
what's so unusual about these cookies.*

6 large eggs
1 pound butter, softened
1 pound box confectioners' sugar
5 cups flour
1 large uncooked egg white
Decorative sprinkles

- 1. In a saucepan, place 6 eggs and cover with cold water. Over medium high heat, bring to boil and then boil for 10 minutes. Drain, cool and peel eggs. Preheat oven to 350 degrees. Line cookie sheets with parchment paper or grease lightly.**
- 2. Remove yolks from hard-cooked eggs. Grate yolks only. (Save cooked egg whites for another recipe.)**
- 3. In a bowl, using a mixer, mix butter, confectioners' sugar and grated egg yolks. Add flour and mix well until dough forms. On a lightly floured surface, roll out a portion of dough until it's almost paper-thin. Using floured cookie cutters, cut out cookies and place on prepared cookie sheets. To make egg wash, place raw egg in a small bowl and beat well with a fork. Using a pastry brush, cover cookies lightly with egg wash. Decorate with your favorite sprinkles.**
- 4. Bake in preheated oven until slightly brown. Remember, these cookies are very thin; so, they don't take long to bake, maybe 6 to 8 minutes. Remove from oven and place on cooling racks to cool. Makes at least 5 dozen cookies, depending on size of your cutters. *Enjoy!***

***Note: The dough can be frozen and used when needed. Wrap securely in freezer paper or put into a freezer bag.**



At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Shaped Cookies

All About Shaped Cookies

1927 Walnut Cookies

Apricot Cups

Arlene's Cherry Winks

Arlene's Raisin Puffs

Austrian Peach Cookies

AW's Favorite Jumbo Chocolate

Chip Cookies

Best Of The West Cookies

Big Butterfinger Cookies

Big And Chewy Oatmeal-

Raisin Cookies

Bon Bon Cookies

Bunny Bon Bons

Cakey Chocolate Chip Cookies

Candy Cane Cookie

Caramel Tassies

Cheesecake Tassies

Chippy Sugar Cookies

Chocolate Covered Cherry Cookies

Chocolate Fudge Filled Cookies

Chocolate Mint Cookies

Chocolate Pecan Sandies

Chocolate Peppermint Cookies

Clan Fergusson Maids Of Honor

Cookie Pizza

Cream Cheese Finger Cookies

Crunchy Peanut Butter Cookies

Easy Peanut Butter Cookies

Funfetti Cookies

Granny's Snowballs

Holiday Peppermint Cookies

Italian Cookies

Italian Easter Cookies

Jell-O Cookies

Koulourakia

Lemon Almond Cream

Cheese Cookies

Lemon Blossoms

Lemon Drenched Cookies

Luscious Lemon Tarts

Marshmallow Cloud Cookies

MIL's Iced Orange Cookies

My Mom's Raisin Filled Cookies

Orange Ginger Cookies

Orange Walnut Tassies

Patty's Mini-Cheesecakes

Peachy Cookies

Peanut Butter Brownie Cookies

Peanut Butter Cup Cookies

Pecan Tassies

Pignoli Cookies

Snickerdoodles

Sue's Chunky Chocolate Chewies

Three Chocolate Sandwich Cookies

Thumbprints



At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

All About Shaped Cookies

Definition: Shaped or hand-formed cookies are made by shaping dough by hand into small balls, logs, crescents and other shapes.

Assemble all the ingredients together before you begin.

When rolling cookies, try to keep cookies all the same size so they will bake evenly.

If dough sticks to you hands when rolling, either flour hands or spray lightly with cooking spray.

If shaped cookies are to be rolled in confectioners' sugar after baking, be sure to sift sugar over cookies, then roll in excess sugar.

When freezing confectioners' sugar-coated cookies, it's best to place wax paper between layers of cookies. When serving them, it's a good thing to dust with sugar again. Sugar may have caked in the freezing process; so, this will freshen the cookies a little.

Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

1927 WALNUT COOKIES

4 cups pastry flour
1/2 teaspoon salt
1 cup sugar
1-1/2 cups Crisco shortening
1 cup finely chopped walnuts
5 eggs, beaten
60 walnut halves or more, for tops of cookies

1 Preheat oven to 350 degrees. Grease cookie sheets.

2. In a bowl, sift pastry flour, salt and sugar together two times. With your hands, rub Crisco shortening into sifted ingredients until thoroughly blended. Stir in chopped walnuts. Add eggs and mix well.

3. Pinch off dough the size of a walnut and roll into balls. Place dough balls 2 inches apart on prepared cookie sheets. Using bottom of a glass dipped into sugar, press each ball to flatten into a round cookie. Place walnut half in center of each cookie.

4. Bake in preheated oven for 15 minutes. Remove to wire racks and cool completely. Do not stack or place in cookie jars until completely cooled. Makes 4 to 5 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

APRICOT CUPS

2 cups butter, softened
1 cup confectioners' sugar
1 tablespoon cornstarch
3-1/2 cups flour
Apricot preserves
2 large eggs
1 cup sugar
2 cups flaked coconut

- 1. Preheat oven to 350 degrees. Spray miniature muffin pans with Pam Cooking Spray.**
- 2. In a bowl, mix together butter, confectioners' sugar, cornstarch and flour until a dough forms. Divide dough into 4 equal portions and each portion into 10 balls. You should have 40 balls. Press dough balls into prepared muffin cups and up sides of the cups. Place 1 teaspoon apricot preserves into each pastry cup.**
- 3. In a bowl, combine eggs, sugar and coconut. Spoon this mixture evenly on tops of each preserve-filled cup. Place in preheated oven and bake for 25 minutes. Do not remove from muffin pan until cups are cool. Place pans on wire racks while cooling. Makes 40 cups. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

ARLENE'S CHERRY WINKS

Cookies:

1 cup butter

1/2 cup sugar

1 teaspoon vanilla

Pinch of salt

2-1/4 cups flour

1 (10-ounce) jar maraschino cherries, cut in half and well-drained on paper towels

Frosting:

2 cups confectioners' sugar

1/4 cup butter, softened

Milk

1/2 teaspoon vanilla

- 1. Preheat oven to 375 degrees. Grease cookie sheets.**
- 2. In a bowl, using a mixer, combine butter, sugar, vanilla, salt and flour. Mix well. Dough will be crumbly, but moist.**
- 3. Place a heaping teaspoonful of dough in palm of your hand. Flatten a little, then place cherry half in center of dough. Form dough around cherry and roll dough into a ball.**
- 4. Place on prepared cookie sheet. Bake in preheated oven for 15 minutes. Do not let cookies brown. They should be light in color. Cool slightly on wire cooling rack. While baking, blend confectioners' sugar and butter in a bowl, with a mixer, on low speed. Gradually add milk, a teaspoon at a time, until a frosting that spreads easily forms. Add vanilla and beat until creamy.**
- 5. While cookies are still very warm, frost tops of cookies and place a piece of cherry on top of frosting. Makes 4 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

ARLENE'S RAISIN PUFFS

1 (15-ounce) box raisins (about 2-1/2 cups)
1-1/2 cups water
1-1/2 cups shortening
2-1/4 cups sugar
1-1/2 teaspoons vanilla
3 large eggs, beaten
5-1/2 cups flour
1-1/2 teaspoons baking soda
3/4 teaspoon salt
2 cups chopped walnuts
Sugar

1. In a small saucepan, combine raisins and water and cook over medium heat until water evaporates. Let cool.

2. Preheat oven to 350 degrees.

3. In a bowl, using a mixer, cream shortening and 2-1/4 cups sugar until light and creamy. Add vanilla and eggs. Mix well. In another bowl, combine flour, baking soda, salt and walnuts. Mix thoroughly, then combine with creamed mixture and blend well. Carefully stir in cooled raisins. Form into 1-inch balls and roll in sugar.

4. Bake in preheated oven for 10 to 12 minutes. Cool completely on wire racks. Makes 8 to 9 dozen cookies. Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

AUSTRIAN PEACH COOKIES *Presented by Patty Macey*

Cookie:

1 cup sugar
3/4 cup vegetable oil
1/2 cup milk
2 large eggs
3/4 teaspoon baking powder
2 to 3 teaspoons peach extract
3 to 4 cups flour

Decorations:

Peach-flavored Jell-O
Red sugar
Plastic peach leaves (may be purchased at a cake and candy supply store)

Filling:

1 cup peach preserves
1/2 cup chopped almonds
3 ounces cream cheese, soft
3/4 teaspoon cinnamon
1/2 teaspoon vanilla

1. Preheat oven to 350 degrees.

2. In a bowl, combine sugar, oil, milk, eggs, baking powder and extract. Blend thoroughly. Work in enough flour until a soft dough forms. Roll dough into walnut-sized balls. Place on baking sheets and bake in preheated oven about 15 minutes. Cookies will be pale. Remove to wire rack and cool completely.

3. When cooled, turn cookie over and scrape out cookie by gently rotating tip of knife against flat side of cookie, leaving a small shell. Reserve crumbs.

4. To make the filling: In a bowl, combine 2 cups of the crumbs, peach preserves, almonds, cream cheese, cinnamon and vanilla. Blend together. Place a bit of this filling into each cookie shell and press two cookies, bottom to bottom, together. This forms the peach. Dip one end into red sugar (for blush), then roll in peach-flavored Jell-O and add peach stem on top of each cookie. Makes 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

ARLENE'S FAVORITE JUMBO CHOCOLATE CHIP COOKIES

- 2-1/2 cups all-purpose flour**
- 1 teaspoon baking soda**
- 1 teaspoon salt**
- 1 cup butter, room temperature**
- 1/2 cup white sugar**
- 3/4 cup packed light brown sugar**
- 1 teaspoon pure vanilla**
- 2 large eggs**
- 1 (12-ounce) bag semisweet chocolate morsels**

- 1. Preheat oven to 350 degrees. Line cookie sheets with parchment paper.**
- 2. Sift together flour, baking soda, and salt into a medium bowl and set aside.**
- 3. Place butter, sugar, and brown sugar in electric mixer bowl; cream together on medium speed until light and fluffy. Scrape sides of bowl with a rubber spatula. Beat in vanilla and eggs. Gradually add dry ingredients to creamed mixture and continue to mix until a smooth batter forms. Turn off mixer and, with a spatula, fold in chocolate morsels.**
- 4. To form cookies, scoop about 1/4 cup of cookie dough into your hands and roll it into a ball; place balls about 3 inches apart onto prepared cookie sheets. You should get about 4 cookies per pan. Lightly press down tops of dough and bake until cookies are light brown, 12 minutes for chewy cookies, or about 15 minutes for crispy cookies.**
- 5. Allow cookies to cool on cookie sheets for 5 minutes before transferring to a wire rack to cool completely. Repeat with remaining dough/cookie sheets. Makes 24 jumbo cookies. Enjoy!**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

BEST OF THE WEST COOKIES

1 cup butter, softened
1 cup sugar
1 cup brown sugar, packed
1 large egg
1 cup vegetable oil
1 cup rolled oats
1 cup cornflakes, crushed
1/2 cup coconut, shredded
1/2 cup pecans, chopped
3-1/2 cups flour
1 teaspoon baking soda
1 teaspoon salt
1-1/2 teaspoons vanilla

- 1. Preheat oven to 325 degrees. Line cookie sheets with parchment paper.**
- 2. In a mixing bowl, using a mixer, cream together butter and both sugars until light and fluffy. Add egg, blend well, then add vegetable oil and mix well. Stir in oats, cornflakes, coconut, and pecans. Add flour, soda, salt and vanilla, and stir until well blended and flour is totally absorbed.**
- 3. Roll walnut-sized pieces of dough between hands to form a ball, and place on prepared pans. Flatten each cookie with a fork dipped in water. Bake in preheated oven for 12 minutes, or until lightly browned. Allow cookies to cool 5 minutes before removing from cookie sheet to wire rack. Makes 4 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

BIG BUTTERFINGER COOKIES

I love Butterfinger candy bars... and I love cookies... great combination!

- 1/2 cup butter, softened
- 3/4 cup sugar
- 2/3 cup packed brown sugar
- 2 large egg whites
- 1-1/4 cups chunky peanut butter
- 1-1/2 teaspoons vanilla
- 1 cup flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 5 (2.1-ounce) Butterfinger candy bars, chopped

1. Preheat oven to 350 degrees. Grease cookie sheets.
2. In a mixing bowl, using a mixer, cream butter and sugars well. Add egg whites and beat well. Blend in peanut butter and vanilla. In another bowl, combine flour, baking soda and salt. Add to creamed mixture and mix very well. Stir in chopped candy bars.
3. Shape dough into 1-1/2-inch balls and place on prepared cookie sheets. Bake in preheated oven for 10 to 12 minutes or until golden brown. Cool completely on wire racks. Makes 15 to 18 large cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

BIG AND CHEWY OATMEAL-RAISIN COOKIES

1-1/2 cups flour
1/2 teaspoon salt
1/2 teaspoon baking powder
1/4 teaspoon freshly grated nutmeg
1 cup butter, softened
1 cup light brown sugar
1 cup sugar
2 large eggs
3 cups rolled oats
1-1/2 cups raisins

- 1. Preheat oven to 350 degrees. Line cookie sheets with parchment paper.**
- 2. In a bowl, whisk flour, salt, baking powder and nutmeg together. With a mixer, in another large bowl, beat butter until creamy. Add sugars; beat until fluffy, about 3 minutes. Beat in eggs, one at a time. Stir dry ingredients into creamed mixture with a wooden spoon or large spatula. Stir in oats and raisins.**
- 3. Roll dough by 2 tablespoonfuls, into 2-inch balls. Place balls on prepared cookie sheets, 2 inches apart. Bake in preheated oven for 22 to 25 minutes, or until edges turn golden brown. Turn cookie sheets from front to back and switch shelves halfway through baking for more even browning.**
- 4. Slide cookies, while still on parchment, onto wire cooling racks. Let cool for at least 30 minutes before peeling cookies from paper. Makes 18 to 20 large or 4 dozen normal-sized cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

BON BON COOKIES

*These look very involved, but when you begin to make them, they are easy...
and very colorful.*

Cookie dough:

1/2 cup butter
2/3 cup sifted confectioners' sugar
1 tablespoon vanilla
Food coloring, optional
1-1/2 cups flour
1/2 teaspoon salt
Cream, as needed

Fillings:

Candied or maraschino cherries, well-drained
Pitted dates
Whole walnuts or pecans
Chocolate chunks

Icing:

1 cup sifted confectioners' sugar
2 tablespoons cream
1 teaspoon vanilla
Red, green or yellow food
coloring, optional

Toppings:

Chopped nuts
Flaked coconut

1. Preheat oven to 350 degrees.
2. To make cookie dough, combine butter, sugar, vanilla and food coloring, if using, in a large bowl. Mix well, using a spoon. In another bowl, sift and measure flour and salt. Blend flour into butter mixture thoroughly with spoon. If dough is dry, add 1 to 2 tablespoons cream.
3. To make the cookie, wrap 1 level tablespoonful of dough around any one of fillings listed above. Bake cookies 1 inch apart on ungreased cookie sheets for 12 to 15 minutes, or until set, but not brown. Cool on wire racks.
4. To make icing, in a bowl, mix confectioners' sugar, cream, vanilla and food coloring, if using, until smooth and creamy. When cookies are cool, dip tops in icing. Decorate each cookie with one of the toppings listed above. Makes 2 to 2-1/2 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

BUNNY BON BONS *Submitted by Peggy Wendt*

Cookie:

1 cup butter, softened
1/2 cup confectioners' sugar
1 tablespoon water
1 teaspoon vanilla
2 cups flour
1 cup quick-cooking oats
1/2 teaspoon salt
36 maraschino cherries, well-drained

Frosting:

2 cups confectioners' sugar
1/4 to 1/3 cup milk
2 to 3 cups flaked, chopped coconut

- 1. Preheat oven to 350 degrees.**
- 2. In a mixer bowl, using a mixer, cream butter, sugar, water and vanilla. In another bowl, combine flour, oats and salt; gradually add to creamed mixture. Mix until well-blended. Shape a tablespoon of dough around each cherry, forming ball. Place balls, 2 inches apart, on ungreased cookie sheets. Bake in preheated oven for 18 to 20 minutes or until bottoms are browned. Remove to wire racks to cool.**
- 3. To make frosting, in a bowl, with a mixer, combine confectioners' sugar and enough milk to make a smooth consistency for dipping. When cookies are cooled, dip each cooled cookie in frosting until covered, allowing excess frosting to drip off. Roll in coconut until covered. Makes 3 dozen cookies. *Enjoy!***

***Note:** The coconut may be tinted in pastel colors if using for Easter.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

CAKEY CHOCOLATE CHIP COOKIES

This cookie has no fat, sugar or regular flour, but still produces a moist cookie.

12 ounces semisweet chocolate morsels
1 teaspoon baking soda
2-1/4 cups whole wheat flour
1-1/2 teaspoons vanilla
1 large banana, mashed
1/4 cup maple syrup
1/2 cup water

1. Preheat oven to 375 degrees. Lightly oil cookie sheets.
2. In a mixing bowl combine all the ingredients and blend thoroughly. Using your hands, form dough into 24 balls and place on prepared sheets. Flatten slightly.
3. Bake in preheated oven for 8 to 10 minutes. Cool cookies on cookie sheets, then remove. Makes 2 dozen cookies. *Enjoy!*

Note: Add 1/2 cup chopped nuts to batter before baking, if desired.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

CANDY CANE COOKIES

Your kids will love these... they just say, "Merry Christmas."

- 1 cup shortening (half butter, if desired)
- 1 cup sifted confectioners' sugar
- 1 large egg
- 1-1/2 teaspoons almond extract
- 1 teaspoon vanilla
- 2-1/2 cups flour, sifted
- 1 teaspoon salt
- 1/2 teaspoon red food coloring
- 1/2 cup sugar
- 1/2 cup crushed peppermint candies

1. Preheat oven to 375 degrees.

2. In a mixing bowl, using a mixer, combine shortening, sugar, egg and extracts thoroughly. In another bowl, mix flour and salt. Add flour to shortening mixture and stir just until combined. Divide dough into two equal parts. Blend red food coloring into one half of dough.

3. Using 1 tablespoon of each color of dough, roll two 4-inch strips. For a smooth strip, roll back and forth on a lightly floured board. Place strips side by side on table, press together lightly and then twist like a rope. Place on cookie sheets and curve end to form cane. For best results do one cookie at a time because dough will dry out if you roll one color at a time.

4. Bake in preheated oven for about 9 minutes or until lightly browned. Combine sugar and peppermint candies in a bowl. While cookies are still warm, sprinkle with mixture of sugar and crushed candy. Makes about 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

CARAMEL TASSIES

Presented By Patty Macey

6 ounces cream cheese, softened
1-1/2 cups butter
2 cups flour
1 pound caramels, unwrapped
1/2 cup evaporated milk
1/2 cup butter
1/2 cup Crisco shortening
1 teaspoon vanilla
2/3 cup sugar
2/3 cup warmed evaporated milk
Pecan chips

1. In a bowl, mix together cream cheese, butter and flour until a dough forms. Roll into about 60 balls. Place 1 ball into each cup of mini tassie pans. Spread dough to cover the cup to form shell. Chill pans for 2 hours.
2. Preheat oven to 350 degrees. Bake shells in preheated oven for 15 to 20 minutes. Cool until filling is ready.
3. In a double boiler or in the microwave, combine caramels and 1/2 cup evaporated milk and heat and stir until melted. Fill shells with caramel mixture.
4. To make icing: In a bowl, combine butter, Crisco, vanilla, and sugar. Cream well and add warmed milk. Blend thoroughly. Frost tops of tassies and place pecan chips on top. Makes 5 dozen. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

CHEESECAKE TASSIES

Presented by Stephanie Tedesco

Vanilla Wafer cookies

2 (8-ounce) packages cream cheese, softened

2/3 cup sugar

1 teaspoon vanilla

3 eggs

1 (20-ounce) can cherry, blueberry or lemon pie filling

Foil tassie papers

1. Preheat oven to 350 degrees. Line tassie pans with foil papers, and place one vanilla wafer into each cup. Trim wafers if needed to fit bottom.

2. In a large mixer bowl, combine cream cheese, sugar and vanilla and beat until smooth and creamy. Add eggs one at a time and blend after each on low speed. Do not overbeat. Spoon batter into each cup of pan until it is 3/4 full.

3. Bake in preheated oven for 15 minutes. Do not allow tassie tops to brown. They will puff during baking and fall when cool. Remove from oven and let cool for 5 minutes in the pan. Remove from pan and cool on wire rack. When cooled completely, top each tassie with fruit from canned pie filling. Refrigerate tassies until ready to serve. Makes 4 dozen tassies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

CHIPPY SUGAR COOKIES

1 cup butter, softened
1/2 cup sugar
1/2 teaspoon salt
1-1/2 teaspoons vanilla
1/2 cup chopped pecans
1/2 cup crushed potato chips
2 cups flour
Butter
Sugar
1/2 cup melted semisweet chocolate morsels

1. Preheat oven to 350 degrees. Line cookie sheets with parchment paper.
2. In a bowl, cream together butter and sugar until light and fluffy. Beat in salt and vanilla. Add pecans and potato chips and mix well. Using a wooden spoon, stir in flour just until it disappears.
3. Roll dough into walnut-sized balls and place on prepared cookie sheet. Allow 2 inches between cookies. Coat bottom of glass with butter and dip into sugar. Press and flatten each ball into a 3-inch round cookie. Bake in preheated oven for 8 to 10 minutes or until edges turn light golden brown. Transfer cookies to cooling racks.
4. When cookies have cooled, drizzle with melted chocolate, if desired. Let chocolate set. Makes 2 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

CHOCOLATE COVERED CHERRY COOKIES

- 1-1/2 cups flour**
- 1/2 cup unsweetened cocoa powder**
- 1/2 cup butter, softened**
- 1 cup sugar**
- 1/4 teaspoon salt**
- 1/4 teaspoon baking powder**
- 1/4 teaspoon baking soda**
- 1 large egg**
- 1-1/2 teaspoons vanilla**
- 48 undrained maraschino cherries (about one 10-ounce jar)**
- 1 cup semisweet chocolate morsels**
- 1/2 cup sweetened condensed milk**

- 1. Preheat oven to 350 degrees.**
 - 2. In a mixing bowl, combine flour and cocoa. Set aside. In a large mixing bowl beat butter with an electric mixer on medium to high speed about 30 seconds or until softened. Add sugar, salt, baking powder and baking soda. Beat until well combined. Add egg and vanilla. Beat well. Gradually beat in flour mixture.**
 - 3. Shape dough into 1-inch balls; place on ungreased baking sheet. Press down center of each ball with thumb. Drain maraschino cherries, reserving juice. Place a cherry in center of each cookie. In a small saucepan, combine chocolate morsels and sweetened condensed milk; heat until chocolate is melted. Stir in 4 teaspoons of reserved cherry juice.**
 - 4. Spoon about 1 teaspoon of frosting over each cherry, spreading to cover cherry. Frosting may be thinned with additional cherry juice, if necessary.**
 - 5. Bake in preheated oven for about 10 minutes or until done. Remove to wire rack; cool. Cover and store at room temperature up to 2 days. Makes 48 cookies.**
- Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

CHOCOLATE FUDGE FILLED COOKIES

Cookie:

- 1 (18.25-ounce) package devil's food cake mix**
- 2 large eggs**
- 1/2 cup vegetable oil**
- 1 cup semisweet chocolate morsels**

Fillers:

- Walnut halves**
- Pecan halves**
- Well-drained maraschino cherries**
- 1/2 dried apricot**
- Small peppermint patties, cut into 4 pieces**
- Sifted confectioners' sugar**

- 1. Preheat oven to 350 degrees. Grease cookie sheets.**
- 2. In a medium mixing bowl, with a mixer, blend cake mix, eggs and oil until smooth. Fold in chocolate morsels. Roll dough into walnut-sized balls. Place one of the filling options in center of dough and wrap dough to cover filler completely. Place cookies, 2 inches apart, on prepared cookie sheets.**
- 3. Bake in preheated oven for 10 to 12 minutes. Allow cookies to cool on cookie sheet for 5 minutes; then, remove to a wire rack and cool completely. Dust with confectioners' sugar when cooled. Makes 2 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

CHOCOLATE MINT COOKIES

Submitted by John Burress

3/4 cup butter, softened
1/2 cup sugar
2 teaspoons vanilla
1 large egg
2 cups flour
1/4 teaspoon salt
1 cup chopped walnuts
1 (6-ounce) package mint chocolate morsels

1. Preheat oven to 350 degrees.
2. In a bowl, using a mixer, cream butter until fluffy. Add sugar and beat until smooth. Stir in vanilla and egg. Gradually add flour and salt and mix well. Stir in walnuts and mint morsels until dough forms.
3. Roll dough into walnut-sized balls and place on cookie sheets. Bake in preheated oven for 15 minutes. Remove cookies from cookie sheets and let cool on wire racks. Makes 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

CHOCOLATE PECAN SANDIES

1 cup butter, softened
4 tablespoons sugar
1 teaspoon vanilla
1-3/4 cups flour
1 cup ground pecans
1/4 cup unsweetened cocoa
1/3 cup sifted confectioners' sugar

- 1. Preheat oven to 350 degrees. Lightly grease cookie sheets.**
- 2. In a bowl, using a mixer, cream butter and sugar together until light and fluffy. Beat in vanilla. In a bowl, mix flour, pecans and cocoa until combined. Add flour to butter mixture and blend well.**
- 3. Form dough into 1-inch balls and place on prepared cookie sheets, about 2 inches apart. Bake in preheated oven for 20 to 25 minutes. Cookies should be light brown. Remove cookies to cooling racks and let cool 15 minutes; then roll each cookie in confectioners' sugar to coat. Makes 2 to 3 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

CHOCOLATE PEPPERMINT COOKIES

Submitted by Kathy Keller

1 (18-1/4-ounce) box devil's food cake mix
1 large egg yolk
1 teaspoon peppermint extract
1/2 cup Crisco shortening
Confectioners' sugar, sifted

- 1. Preheat oven to 375 degrees.**
- 2. In a bowl, mix cake mix, egg yolk, peppermint extract and shortening by hand. A grainy dough will form, not a dough ball. Make 1-inch dough balls and place 1-1/2 inches apart on ungreased cookie sheets.**
- 3. Place in preheated oven and bake 8 to 10 minutes or until tops begin to crack. Carefully roll hot cookies in sifted confectioners' sugar and cover completely. Place on wire cooling rack until cooled. Makes about 3 dozen cookies. *Enjoy!***

***Note: You may change cake mix flavors and extract flavors; add nuts, raisins, chocolate morsels. In this way, you can make the cookies your family likes best.**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

CLAN FERGUSSON MAIDS OF HONOR

A true Scots' pastry... submitted by Janette Fergusson

Tarts:

1 (8-ounce) package cream cheese, softened
1 pound butter, softened, no substitutions
4 cups flour
Red raspberry seedless jam, or your favorite

Topping:

1/2 cup butter, softened
One-half (8-ounce) package cream cheese, softened
1/4 teaspoon salt
2 cups confectioners' sugar
1/2 cup marshmallow cream
1 teaspoon almond extract
Finely chopped walnuts

- 1. Preheat oven to 350 degrees.**
- 2. In a mixer bowl, thoroughly combine cream cheese and butter; then, add flour and mix until it gathers into a smooth ball. Roll dough into walnut-sized balls and press into mini-muffin tart pans, forming individual shells.**
- 3. Fill shells 3/4 full with raspberry jam. Place in preheated oven and bake for 30 minutes. Transfer to wire racks to cool completely. While tarts cool, make the topping. In a bowl, using a mixer, whip together butter, cream cheese and salt. Gradually add sugar and marshmallow cream and beat until creamy and smooth. Add almond extract and blend.**
- 4. When tarts are completely cooled, spread topping on tarts and sprinkle with chopped walnuts. Makes 2 to 3 dozen. Enjoy!**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

COOKIE PIZZA

The kids always like this pizza... good idea for next birthday party!

1/2 (20-ounce) package refrigerated cookie dough

Pecans

Chocolate morsels

Butterscotch morsels

Red and green candied cherries

Flaked coconut

White chocolate, melted

1. Preheat oven to 350 degrees.

2. Flour hands and press cookie dough evenly into a 12-inch pizza pan, making sure to form a “crust” around edges. Randomly place pecans, chocolate and butterscotch morsels and cherries over top of cookie crust. Sprinkle coconut evenly over morsels. Bake in preheated oven for 15 to 18 minutes.

3. When baked, remove to rack to cool. When pizza is completely cooled, drizzle melted chocolate over cookie to resemble cheese on a pizza. Makes 1 (12-cut) pizza cookie. *Enjoy!*

***Note: To give as a gift, place pizza into a clean pizza box and place wax paper on top. Close lid and tie with a big bow. Tie a new pizza cutter in center of bow for a really great gift.**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

CREAM CHEESE FINGER COOKIES

Submitted by Kris Miller

1 cup butter (no substitutes)
1 (8-ounce) package cream cheese, softened
2 teaspoons vanilla
3-1/2 cups flour
2 tablespoons sugar
Pinch of salt
2 cups finely chopped pecans
Confectioners' sugar

1. Preheat oven to 375 degrees.
2. In a mixing bowl, with a mixer, cream butter and cream cheese until smooth. Beat in vanilla. In another bowl, combine flour, sugar and salt. Gradually add to cream cheese mixture. Stir in pecans. Dough will be crumbly.
3. One tablespoon at a time, shape dough into 2-inch-long logs. Place cookies 2 inches apart on ungreased cookie sheets. Bake in a preheated oven for 12 to 14 minutes or until lightly browned. Roll warm cookies in confectioners' sugar and cool on wire racks. Makes 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

CRUNCHY PEANUT BUTTER COOKIES

- 1 cup smooth peanut butter**
- 1 cup sugar**
- 1 teaspoon baking soda**
- 1 extra-large egg, slightly beaten**
- 2 tablespoons finely chopped peanuts**
- 1/4 cup mini chocolate morsels**

- 1. Preheat oven to 350 degrees. Position 2 oven racks in upper and lower thirds.**
- 2. In a medium bowl, mix peanut butter with sugar, baking soda and egg. Stir in peanuts and chocolate morsels. Roll tablespoonfuls of dough into 24 balls. Set balls on 2 baking sheets and, with a fork, make a crisscross pattern on each cookie.**
- 3. Bake in preheated oven, shifting baking sheets from front to back and bottom to top, until cookies are lightly browned and set, about 15 minutes. Let cool completely on wire rack. Makes 2 dozen. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

EASY PEANUT BUTTER COOKIES

Submitted by Josie Johnson

- 1 large egg**
- 1 cup creamy or chunky peanut butter**
- 1 cup sugar**
- 1 teaspoon vanilla**
- 36 mint chocolate kisses, unwrapped**

- 1. Preheat oven to 350 degrees.**
- 2. In a bowl, using a mixer on low speed, beat eggs lightly. Add peanut butter, sugar and vanilla and mix well. Shape dough into 3/4-inch balls and place on ungreased cookie sheets.**
- 3. Bake in preheated oven for 10 minutes. Immediately press a chocolate kiss in center of each cookie. Remove cookies to wire racks to cool completely. Makes 3 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

FUNFETTI COOKIES

1 (18-1/4-ounce) box Pillsbury Funfetti Cake Mix
1/3 cup vegetable oil
2 large eggs
Chocolate disks or colored chocolate disks (available at craft and baking stores)

- 1. Preheat oven to 375 degrees. Line cookie sheets with parchment paper.**
- 2. In a bowl, mix together cake mix, oil and eggs until mixture forms a large dough ball. Using rounded tablespoonfuls of dough, roll into balls and place on prepared cookie sheet. Bake in preheated oven for 8 to 10 minutes. IMMEDIATELY place a colored or chocolate disk in center of cookie.**
- 3. Carefully slide parchment paper, with cookies still attached, onto wire cooling rack to cool completely. Let set, without moving, until disk has hardened. When disks are set, remove cookies from parchment paper and store. Makes 3 dozen cookies. *Enjoy!***

***Note: You may use different colored disks for every holiday: red and green for Christmas; red, white and blue for 4th of July; pastels for Easter and even wedding colors may be used for showers and receptions.**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

GRANNY'S SNOWBALLS

This is Paul's mom's recipe and these snowballs are unforgettable.

1 pound butter, melted
6 tablespoons sugar
4 cups flour
4 teaspoons vanilla
2 cups ground walnuts
Pinch of salt
Confectioners' sugar

- 1. Preheat oven to 350 degrees. Lightly grease cookie sheets.**
- 2. In a bowl, using a mixer, combine melted butter, sugar, flour, vanilla, walnuts and pinch of salt and mix until a stiff dough forms. Shape dough into 1-inch balls and place on prepared cookie sheets. With your fingers, slightly flatten each ball.**
- 3. Bake in preheated oven for 15 minutes. While still warm, roll each snowball in sifted confectioners' sugar. Place on wire racks to cool. When cookies have cooled completely, roll in confectioners' sugar again. Makes about 6 dozen. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

HOLIDAY PEPPERMINT COOKIES

3/4 cup butter, softened
6 tablespoons sugar
1 large egg, separated
1 teaspoon almond extract
2 cups flour
1/2 cup crushed peppermint sticks
Sugar, for dipping
White chocolate morsels

1. Preheat oven to 350 degrees. Line cookie sheet with a sheet of parchment.

2. In a bowl, using a mixer, cream butter and sugar. Add egg yolk and vanilla and blend until fluffy. Blend in flour, a little at a time. Using a spoon, stir in crushed peppermint sticks. In another bowl, beat egg white until frothy. Roll dough into 1-inch balls and dip top of each ball into egg white and then into dipping sugar. Place cookies on prepared cookie sheet with sugared side up. Place thumbprint in top of each cookie and place white chocolate morsel in each thumbprint.

3. Bake in preheated oven for 10 to 15 minutes, or until lightly browned. Transfer to cooling racks. Makes 5 dozen cookies. *Enjoy!*

***Note: To crush peppermint sticks, place in Ziploc bag; then, remove air from bag and seal. Crush with rolling pin or a heavy skillet.**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

ITALIAN COOKIES

*This is Grandma Fiasco's cookie recipe
presented by Patty Macey, her granddaughter.*

Cookies:

4 eggs
1 cup milk
1 cup vegetable oil
4 teaspoons anise extract
1-1/2 cups sugar
5 cups flour
5 teaspoons baking powder

Icing:

2 cups confectioners' sugar
1 teaspoon vanilla
Milk
Multi-colored sprinkles

1. Preheat oven to 350 degrees. Cover a baking sheet with parchment paper.
2. In a bowl, mix together eggs, milk, oil and anise extract. Add sugar, flour and baking powder gradually. The dough will be sticky. Flour your hands and start to roll into balls the size of walnuts. Place on prepared pan and bake for 10 to 15 minutes. Remove from pans and cool completely on wire racks.
3. To make icing, in a bowl, mix confectioners' sugar, vanilla and enough milk to make a spreadable icing. Ice each cookie and sprinkle with multi-colored sprinkles. Makes 6 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

ITALIAN EASTER COOKIES

Cookies:

1/2 cup butter
3/4 cup sugar
3 large eggs
1 teaspoon vanilla
1 teaspoon almond extract
1/4 cup milk
1/4 cup vegetable oil
3-3/4 cups flour
5 teaspoons baking powder

Icing:

4 cups confectioners' sugar
1/2 cup butter
1 teaspoon vanilla
1 teaspoon almond extract
3 tablespoons milk
3 drops food coloring, optional

1. Preheat oven to 350 degrees. Grease cookie sheets.
2. In a large bowl, with a mixer, cream together butter and sugar until light and fluffy. Beat in eggs one at a time, then stir in vanilla and almond extracts, milk and oil. In another bowl, combine flour and baking powder, then stir into butter mixture until mixed well.
3. Roll dough into 1-inch balls. On a lightly floured surface, roll balls out into ropes about 5 inches long. Tie into loose knots and place cookies 1 inch apart on prepared cookie sheets.
4. Bake for 5 minutes on bottom shelf and 5 minutes on top shelf of preheated oven, until bottoms of cookies are golden brown. When cookies are cool, spread with icing.
5. To make icing: With a mixer, cream confectioners' sugar, butter, vanilla and almond extract together. Beat in milk one tablespoon at a time, then add food coloring, if desired. Makes 4 dozen. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

JELL-O COOKIES

Submitted by Marie Hagner

Marie says her granddaughter loves these cookies and helps her bake them.

Cookies:

- 1 (3-ounce) package fruit Jell-O, any flavor**
- 1 cup confectioners' sugar**
- 1 cup butter, softened**
- 2-1/4 cups flour**
- 1/4 teaspoon salt**

Glaze:

- 1 tablespoon reserved Jell-O**
- 3 tablespoons boiling water**
- 2 cups confectioners' sugar**
- 1 teaspoon vanilla**
- Ground walnuts, sprinkles or colored sugars**

- 1. Preheat oven to 350 degrees. Reserve 1 tablespoon dry Jell-O; set aside.**
- 2. In a bowl, mix together remaining Jell-O, confectioners' sugar, and butter; add flour and salt and mix thoroughly. Shape dough into 1-inch balls and place about 2 inches apart on ungreased cookie sheets.**
- 3. Bake in preheated oven for 8 to 10 minutes. Cool slightly; then, remove to cooling racks.**
- 4. In a bowl, while cookies are cooling, combine the reserved tablespoon of Jell-O with boiling water and mix to dissolve. Let stand 5 minutes. Stir in confectioners' sugar and vanilla. Blend until icing forms. Ice tops of cooled cookies and sprinkle with walnuts, sprinkles or colored sugars. Makes 3 to 4 dozen cookies. Enjoy!**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

KOULOURAKIA

A delicious Greek sesame cookie presented by Hazel Carolas

1 pound butter, room temperature
1-1/2 cups sugar
4 large eggs, separated, with egg whites reserved
1 teaspoon baking soda
3/4 cup orange juice
2 cups flour plus more*
4 teaspoons baking powder
1 teaspoon vanilla
1 teaspoon almond extract
Milk
Sesame seeds

1. Preheat oven to 350 degrees. Grease cookie sheets.
2. In a bowl, combine butter and sugar and cream well. Add egg yolks and continue to beat. In another bowl, mix baking soda in orange juice. Add to butter mixture and blend well. Add 2 cups flour, baking powder, vanilla and almond extracts and mix well to blend. *Continue adding flour until a soft dough forms.
3. Roll dough into walnut-sized balls, and roll each ball into 8-inch long piece. Fold in half and twist. Place on prepared cookie sheets. Continue until pan is full. In a bowl, combine reserved egg whites and a small amount of milk using a whisk. Brush onto each cookie and sprinkle with sesame seeds. Continue making cookies until all dough is used up.
4. Bake in preheated oven until lightly browned, approximately 30 minutes. Transfer cookies to wire racks to cool. These cookies freeze very well. Makes about 6 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

LEMON ALMOND CREAM CHEESE COOKIES

Cookie:

1 cup butter, softened
1 (8-ounce) package cream cheese, softened
2 cups sugar
2 cups flour
2 teaspoons grated lemon rind
1 teaspoon almond extract

Glaze:

2 cups confectioners' sugar
Warm water
Almonds, finely chopped

1. Preheat oven to 350 degrees.

2. With a mixer, blend butter and cream cheese until smooth. Add sugar, flour, lemon rind and almond extract and mix gently just until combined into a dough. Roll dough into 1-inch balls. Place on cookie sheets, and flatten slightly.

3. Bake in preheated oven for 13 to 15 minutes or until light brown. Remove from sheets to wire racks to cool. To make glaze: In a bowl, combine confectioners' sugar and enough water to make a glaze. Drizzle glaze over each cookie and quickly sprinkle with finely chopped almonds. Makes about 5 dozen cookies.
Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

LEMON BLOSSOMS

Cookies:

- 1 (18-1/4-ounce) box yellow cake mix**
- 4 large eggs**
- 1 (4-serving) box lemon instant pudding**
- 3/4 cup vegetable oil**
- 1 teaspoon almond extract**

Glaze:

- 1 pound box confectioners' sugar**
- Zest of 1 lemon**
- 3 tablespoons vegetable oil**
- 3 tablespoons water**
- 1/3 to 1/2 cup fresh lemon juice**

- 1. Preheat oven to 350 degrees. Spray mini-muffin pans with cooking spray.**
- 2. In a mixer bowl, using a mixer, cream together cake mix, eggs, instant pudding, vegetable oil and almond extract until well-blended. Spoon batter into prepared mini-muffin cups, filling half-full. Place in preheated oven and bake for 12 minutes. When finished baking, remove blossoms from pans and place on wire cooling rack; cool completely.**
- 3. In a mixing bowl, with a mixer, cream together confectioners' sugar, lemon zest, vegetable oil, water and lemon juice. Beat well until thoroughly combined. This is a glaze and should be thinner than a frosting.**
- 4. When blossoms are completely cooled, carefully drop each one into glaze, turning over to completely cover. Using a fork, return glazed blossom to cooling rack (with wax paper underneath for easy clean-up). Allow to drain and glaze to set. If you really want to "bloom" ... you could double dip! Makes about 3 dozen blossoms. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

LEMON DRENCHED COOKIES

Whether drenched in sugar or chocolate, they are unforgettable.

1 cup sugar
1/2 cup butter, softened
1 large egg
1/2 cup vegetable oil
1/2 teaspoon vanilla
1/3 teaspoon lemon extract
1/2 large lemon, zest grated
3 cups flour
1 teaspoon baking soda
1 teaspoon cream of tartar
1/8 teaspoon salt
Sugar
12 ounces semisweet chocolate, melted and cooled
Confectioners' sugar, optional

1. Line cookie sheets with parchment paper.
2. In a large bowl, with a mixer, cream together sugar, butter, egg, oil, vanilla and lemon extracts and lemon zest at medium speed until well blended. In another bowl, stir together flour, baking soda, cream of tartar and salt. Blend into butter mixture until fully incorporated. Wrap in plastic wrap and refrigerate for 30 minutes.
3. Preheat oven to 350 degrees.
4. Pinch dough into walnut-sized pieces and roll into 1-inch balls. Roll dough balls into sugar, then place on prepared sheets. Repeat with remaining dough.
5. Bake in preheated oven for 10 to 12 minutes or until lightly browned. Let cool on a wire rack. Dip in or drizzle with melted chocolate, or drench in confectioners' sugar. Makes 3 to 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

LUSCIOUS LEMON TARTS

1 (20-ounce) roll refrigerated sugar cookie dough
2 medium-sized lemons, zested and juice squeezed
1-1/2 cups sugar
3/4 cup butter
4 large eggs, beaten
Confectioners' sugar, sifted

- 1. Preheat oven to 350 degrees. Lightly grease and sugar 24 small tart pans or mini-muffin cups.**
- 2. For tarts, place a rounded teaspoonful of dough in each tart pan and gently press dough on bottom and up sides of pan. Place pans on cookie sheets. Bake in preheated oven for 7 to 9 minutes or until light golden brown. Cool. Remove tarts from pans.**
- 3. For filling, grate about 3 tablespoons of peel from lemons. Squeeze lemons for juice and place into a 1/2 cup measure. Add enough water to fill cup. In a large saucepan, combine lemon juice, sugar and butter. Stir until sugar dissolves and butter melts. Stir in eggs and cook over low heat until mixture thickens, about 20 minutes, stirring constantly so it doesn't stick and burn. Add grated lemon peel and blend well.**
- 4. Cool filling slightly. Lemon filling may be refrigerated at this point until ready to serve.**
- 5. To serve, spoon a generous tablespoon of lemon filling into each cookie tart. Place on serving plate and garnish with sifted confectioners' sugar. Makes 24 tarts. *Enjoy!***

***Note: The remaining lemon filling may be stored in the refrigerator and used as a spread on toast, muffins or English muffins. It also makes a tasty, colorful gift for a special friend.**



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Shaped Cookies

MARSHMALLOW CLOUD COOKIES

Submitted by Peggy Hitchcock

3 cups flour
2/3 cup cocoa
1/2 teaspoon baking soda
1 cup sugar
1 cup brown sugar, packed
1 cup butter, room temperature
2 large eggs
2 teaspoons vanilla
2 cups mini chocolate morsels
8 ounces miniature marshmallows, FROZEN

- 1. Preheat oven to 400 degrees. Line baking sheets with parchment paper. Mix flour, cocoa and baking soda together in a bowl and set aside.**
- 2. In a large bowl combine sugar, brown sugar and butter. Add eggs and vanilla and mix well. Add flour mixture and chocolate morsels. Mix or stir by hand until a dough forms. Take about one tablespoon of dough and roll into a ball. With buttered hands, flatten ball in hand. Place 4 or 5 frozen mini-marshmallows in center and wrap dough around them to cover completely.**
- 3. Place cookie on prepared cookie sheet and bake 8 to 10 minutes in a preheated oven. Cookies are done when they begin to crack. Let set 2 minutes before removing to wire rack to cool. Makes 4 dozen cookies. Enjoy!**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

MIL'S ICED ORANGE COOKIES

This was one of my mother-in-law's favorite cookies ... and one of PAUL'S, too!

1/2 cup shortening
1 cup sugar
2 large eggs, slightly beaten
1/2 cup orange juice
1 tablespoon grated orange rind
2-1/2 cups flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 cup flaked coconut or chopped walnuts
Orange Butter Cream Frosting (recipe follows)

1. Preheat oven to 400 degrees. Grease cookie sheets and set aside.
2. In a mixing bowl, cream thoroughly shortening and sugar using mixer. Add eggs, juice and orange rind. Mix well. Add flour, salt and baking soda. Stir in coconut or walnuts. Blend well.
3. Drop dough by teaspoonfuls 2 inches apart on prepared cookie sheets. Bake in preheated oven for 10 to 12 minutes. Cool completely on wire rack. Frost with Orange Butter Cream Frosting. Makes 4 dozen cookies. *Enjoy!*

Orange Butter Cream Frosting

2 cups confectioners' sugar
1/4 cup butter, softened
Orange juice

1. In a small mixing bowl, combine sugar and butter. Blend with mixer, adding enough juice to make a frosting of spreading consistency. Frost cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

MY MOM'S RAISIN FILLED COOKIES

This is my brother Ron's favorite cookie and one of mine, too.

- | | |
|---------------------------|--------------------------|
| 1 (14-ounce) box raisins | 2 large eggs |
| 1 cup sugar | 10 tablespoons milk |
| Water | 1/4 teaspoon nutmeg |
| 1/2 cup water | 2 cups flour |
| 3 tablespoons cornstarch | 1 teaspoon baking soda |
| 1/2 cup Crisco shortening | 1 teaspoon baking powder |
| 1/2 cup butter, softened | 1/4 teaspoon salt |
| 1-2/3 cups sugar | Sugar, for sprinkling |

1. Preheat oven to 375 degrees. Grease cookie sheets.
2. In a saucepan, combine raisins, 1 cup sugar and enough water to cover. Place over medium heat and cook until raisins are tender and soft, about 10 minutes. Combine 1/2 cup water and cornstarch in a small bowl and stir until mixed and smooth. Pour mixture into raisins and stir to thicken. Cook 3 additional minutes; then set aside and cool.
3. In a bowl, with a mixer, cream together Crisco and butter until fluffy. Add sugar and blend very well. Add eggs, milk and nutmeg and beat lightly. In another bowl, combine flour, baking soda, baking powder and salt and whisk to blend. Add flour mixture to creamed mixture and mix well until a dough forms.
4. Roll dough out on floured surface, to 1/4-inch thickness. Using a cookie cutter or biscuit cutter, cut dough into 2-inch circles. Place 1 teaspoon cooled filling on cookie, moisten edge with water and cover with a second cookie, sealing edges with fork tines or your thumb. Sprinkle with sugar and place on prepared cookie sheets. Place in preheated oven and bake for 15 minutes. Cool completely on wire racks. Store in airtight container or in freezer. Makes 5 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

ORANGE GINGER COOKIES

1 cup butter, softened
2/3 cup sugar
1 large egg yolk
1 tablespoon grated orange peel
1-1/2 teaspoons ground ginger
1 teaspoon vanilla
1/2 teaspoon salt
2-1/2 cups flour
Colored or plain sugar, optional

1. Preheat oven to 400 degrees.

2. In a bowl, using a mixer, combine butter, sugar, egg yolk, orange peel, ginger, vanilla and salt. Mix well. Stir in flour and mix to form a dough. Fill cookie press gun with dough. Press into desired shapes on ungreased cookie sheets. Sprinkle with colored or plain sugars, if desired.

3. Bake in preheated oven for 10 minutes until set but not brown. Remove to cooling racks. Makes about 5 dozen. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Shaped Cookies

ORANGE WALNUT TASSIES

Crust:

1 cup flour
1 tablespoon sugar
1/8 teaspoon salt
1/4 cup cream cheese, softened
2 tablespoons butter, softened
2 tablespoons milk
Cooking spray
1/3 cup toasted chopped walnuts

Filling:

1/2 cup brown sugar, packed
1/4 cup light corn syrup
1/2 teaspoon grated orange zest
2 tablespoons fresh orange juice
1/2 teaspoon salt
1 large egg

1. Preheat oven to 350 degrees. Spray mini-tassie pans with cooking spray.

2. In a bowl, combine flour, sugar, salt and whisk to combine. In a large mixing bowl, combine cream cheese, butter and milk and, with a mixer at medium speed, beat until well-blended. Add flour mixture and beat at a low speed just until mixture is crumbly.

3. Place dough on a lightly floured surface and knead 3 or 4 times. Divide dough into 24 equal portions. Place 1 dough ball into each of prepared 24 mini-muffin cups. Lightly flour hands and press dough into bottom and up sides of cups, to form pastry cups. Spoon about 1/2 teaspoon chopped walnuts into each pastry cup.

4. To prepare filling, combine brown sugar, corn syrup, orange zest, orange juice and salt in a bowl and blend with a whisk. Spoon about 2 teaspoons of filling over walnuts in each muffin cup. Bake in preheated oven for 20 minutes or until crust is lightly browned and filling is puffy. Cool in pans 10 minutes on wire rack. Carefully run a knife around outside edge of each tassie and remove from pan. Cool completely on wire racks. Makes 2 dozen tassies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

PATTY'S MINI-CHEESECAKES

Presented by Patty Macey

- 2 large eggs**
- 2 (8-ounce) packages cream cheese, softened**
- 3/4 cup sugar**
- 1 teaspoon lemon juice**
- 1 teaspoon vanilla**
- 1 (15-ounce) box vanilla wafers**
- 1 (22-ounce) can cherry pie filling**

- 1. Preheat oven to 350 degrees. Line mini-muffin pans with paper baking cups.**
- 2. In a large mixer bowl, using a mixer, beat eggs, cream cheese, sugar, lemon juice and vanilla until smooth and creamy. Place one vanilla wafer in bottom of each paper cup. Spoon cream cheese mixture into cup and fill to top.**
- 3. Bake in preheated oven for about 10 to 15 minutes. Cool on wire racks. When completely cooled, spoon pie filling on top of each mini cheesecake. Chill well before serving. Cheesecakes must be kept refrigerated. Makes 3 dozen cheesecakes. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

PEACHY COOKIES

These take a little more effort, but they're well worth it.

Cookie:

1 cup sugar
3/4 cup butter, softened
2 large eggs
1/2 cup milk
3/4 teaspoon baking powder
3-1/2 cups flour, divided
1 teaspoon vanilla
1/4 cup water
1/3 cup red-peach colored sugar*
2/3 cup yellow-orange colored sugar*

Filling:

2/3 cup apricot jam
1/4 cup milk chocolate morsels,
melted and cooled
1/3 cup chopped pecans
1 teaspoon vanilla
1/2 cup vanilla wafer crumbs

1. Preheat oven to 350 degrees.

2. In a mixer bowl, using a mixer on low speed, mix sugar, butter, eggs, milk, baking powder and 2 cups flour until blended. Add vanilla and remaining 1-1/2 cup flour at medium speed. The dough will be soft. Shape dough into walnut-sized balls and place on ungreased cookie sheets. Bake in preheated oven for 15 to 20 minutes. Let cool on wire cooling racks.

3. For filling: In a mixing bowl, using a mixer, combine jam, melted chocolate, chopped pecans, vanilla and vanilla wafer crumbs and mix until blended well. Working with 2 cookies at a time, dig a hole in the flat side of each cookie and fill center with filling. Spread filling thinly over entire surface of cookie. Sandwich cookies together to form a peach.

4. Moisten hands with water and roll peaches between your hands. Quickly roll one side of peach in red sugar and then roll whole peach in yellow-orange sugar until coated and resembling a peach. Set aside for peaches to dry. Makes 3 to 4 dozen. *Enjoy!*

***Note:** *To make the colored sugars: 1 drop of red with 2 drops of yellow in 1/3 cup sugar for a PEACH color and 2 drops of red and 3 drops of yellow in 2/3 cup sugar for an ORANGE color.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

PEANUT BUTTER BROWNIE COOKIES

- 1 (19.5-ounce) box traditional fudge brownie mix**
- 1/4 cup butter, melted**
- 1/2 (8-ounce) package cream cheese, softened**
- 1 large egg**
- 1 cup confectioners' sugar**
- 1 cup creamy peanut butter**
- 1 (16-ounce) container fudge-flavored ready-to-spread frosting**

1. Preheat oven to 350 degrees.

2. In a medium bowl, beat brownie mix, melted butter, cream cheese and egg with a spoon until well-blended. Dough will be sticky. Drop batter onto ungreased cookie sheets by rounded teaspoonfuls, 2 inches apart. Smooth edges of each to form round cookies. You should have 24 cookies.

3. In a small bowl, mix confectioners' sugar and peanut butter with spoon until mixture forms a ball. Roll mixture into 24 rounded teaspoonful-size balls. Slightly flatten top of cookie and lightly press 1 ball into each of dough balls. Bake in preheated oven for 10 to 14 minutes or until edges are set. Cool cookies on cookie sheets at least 30 minutes.

4. Remove cooled cookies from sheets. Spread thin layer of frosting over tops of cookies to cover. Makes 2 dozen cookies. *Enjoy!*

***Note: If frosting seems too thick to spread over top of cookie, place plastic container in microwave and heat until soft enough to spread. DO NOT DO THIS IF FROSTING IS IN METAL CONTAINER.**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

PEANUT BUTTER CUP COOKIES

1-3/4 cups flour
1 teaspoon baking soda
1/2 teaspoon salt
1/2 cup sugar
1/2 cup packed brown sugar
1/2 cup soft butter
1/2 cup peanut butter
1 large egg
2 tablespoons milk
1 teaspoon vanilla
Sugar for coating
60 Reese's miniature Peanut Butter Cups, unwrapped

- 1. Preheat oven to 375 degrees.**
- 2. In a mixing bowl, using a heavy-duty mixer, combine all ingredients except sugar for coating and peanut butter cups, and mix thoroughly. Roll dough into small balls, and roll them in sugar. Place each ball into small nonstick tassie pans.**
- 3. Bake in preheated oven for 8 to 9 minutes. Remove from oven and immediately press a peanut butter cup into the dough. Place on wire rack and let cool completely. Makes 55 to 60 cookies. Enjoy!**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

PECAN TASSIES

Always a delicious treat anytime of the year.

Pastry:

1/2 cup butter

1 cup flour

1 (3-ounce) package cream cheese, softened

Filling:

1 large egg

3/4 cup brown sugar

1/2 cup coarsely chopped pecans

1. Preheat oven to 350 degrees.

2. In a bowl, using a mixer, blend butter, flour and cream cheese together until a dough forms. Evenly divide dough into 24 small balls. Mold each ball onto bottom and sides of mini-muffin tins.

3. In a separate bowl, combine egg, brown sugar and pecans and mix well. Fill pastry cups with filling. Bake in preheated oven for about 20 minutes. Cool slightly and carefully loosen tassies from pan. Cool completely on wire racks. Makes 2 dozen tassies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

PIGNOLI COOKIES

12 ounces almond paste
1/2 cup sugar
1 cup confectioners' sugar
4 large egg whites
1-1/2 cups pine nuts

1. Preheat oven to 325 degrees. Line 2 cookie sheets with foil; lightly grease foil.
2. In a food processor, mix almond paste and sugar until smooth. Add confectioners' sugar and 2 egg whites. Process until smooth. In a bowl, whisk 2 remaining whites. Place pine nuts on a shallow plate. With lightly floured hands, roll dough into 1-inch balls. Coat balls with egg whites, shake off excess, and roll in pine nuts. Press nuts slightly to stick to cookie. Arrange cookies on prepared cookie sheets, and flatten slightly to form a 1-1/2-inch round.
3. Bake in preheated oven for 15 to 18 minutes, or until lightly browned. Let stand on cookie sheet for 1 minute. Transfer to wire rack to cool. Makes 3 dozen cookies. *Enjoy!*

Note: Tops of cookies may be dipped in melted chocolate if desired.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shaped Cookies

SNICKERDOODLES

1 cup butter, softened
1-1/2 cups sugar
2 large eggs
2 teaspoons vanilla
2-3/4 cups flour
2 teaspoons cream of tartar
1 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons sugar
2 teaspoons cinnamon

- 1. Preheat oven to 400 degrees.**
- 2. In a mixer bowl, using a mixer, cream together butter, sugar, eggs and vanilla. Blend in flour, cream of tartar, baking soda and salt. Shape dough, by rounded teaspoonfuls, into balls.**
- 3. Mix 2 tablespoons sugar and cinnamon together. Roll dough balls in mixture. Place 2 inches apart on ungreased cookie sheets. Bake in preheated oven for 8 to 10 minutes, or until firm but not too hard. Remove immediately from cookie sheets to wire cooling racks. Makes 4 dozen cookies. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

SUE'S CHUNKY CHOCOLATE CHEWIES

Presented by Sue Beatty

This recipe may be halved if you don't need so many cookies.

- | | |
|---|--|
| 3 cups chopped walnuts | 2 teaspoons baking powder |
| 2 (12-ounce) Hershey's chocolate candy bars with almonds, chopped | 2 teaspoons baking soda |
| 2 (12-ounce) packages milk chocolate morsels | 1 teaspoon salt |
| 2 cups butter | 4 cups flour |
| 2 cups sugar | 5 cups old-fashioned oatmeal (ground in food processor or blender after measuring) |
| 2 cups brown sugar | |
| 4 large eggs | |
| 2 teaspoons vanilla | |

1. Preheat oven to 350 degrees. Place chopped walnuts, chocolate morsels and chopped candy bars in a very large bowl and set aside.
2. Using a mixer, blend butter and sugars in mixing bowl. Add eggs, vanilla, baking powder, baking soda and salt. Mix well; slowly add flour and oatmeal powder. At this point, dough becomes very thick. Transfer dough to bowl with nuts and chocolate; mix well by hand. Make sure walnuts, chocolate morsels and candy bars are all mixed well.
3. Roll dough into walnut-sized balls and place on cookie sheets. Bake in preheated oven for about 13 to 15 minutes. (I place sheets of aluminum foil on table. When I take cookies out of oven, I place them on foil immediately.) Remove from cookie sheets and place on wire racks to cool completely. Makes 7 dozen large cookies. *Enjoy!*

***Note:** To keep cookies soft, place a piece of plain white bread in with cookies while storing.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

THREE-CHOCOLATE SANDWICH COOKIES

Cookies:

1 cup flour
1/2 cup cocoa
1/2 teaspoon baking soda
1/4 teaspoon salt
4 ounces unsweetened chocolate,
coarsely chopped
1/2 cup butter, cut into chunks
1-1/2 cups sugar
1 teaspoon vanilla
2 large eggs, lightly beaten

Filling:

4 ounces milk chocolate, chopped
into 1/4-inch chunks
1/2 cup chunky or smooth
peanut butter
1/2 cup confectioners' sugar

1. Preheat oven to 325 degrees. Line several cookie sheets with parchment paper. In a bowl, whisk flour with cocoa, baking soda and salt.

2. In a medium saucepan, melt unsweetened chocolate with butter over low heat. Scrape melted chocolate into a medium bowl and let cool. When cooled, stir in sugar and vanilla until blended; then, mix in eggs. Stir in dry ingredients until a soft dough forms. Fold in milk chocolate.

3. Roll slightly rounded teaspoonfuls of dough into 3/4-inch balls. Arrange balls 2 inches apart on the prepared baking sheets and flatten slightly. Bake in preheated oven for about 13 minutes, or until firm outside but still soft in center. Rotate cookie sheets halfway through baking time. Slide parchment paper, with cookies still in place, onto wire racks to cool completely.

4. In a small bowl, blend peanut butter with confectioners' sugar. Spread flat side of cookies with peanut butter filling; top with remaining cookies and serve. Makes about 3-1/2 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shaped Cookies

THUMBPRINTS

This is a great old recipe for a fabulous cookie.

Cookie:

1 cup butter
1/2 cup brown sugar
2 egg yolks (reserve whites)
1 teaspoon vanilla
2 cups flour
1/2 teaspoon salt
1-1/2 cups ground walnuts

Icing:

2 cups confectioners' sugar
1 teaspoon vanilla
1/4 cup shortening
1/2 cup butter, softened
Milk

1. Preheat oven to 350 degrees. Cover baking sheets with parchment paper.
2. In a bowl, combine butter and brown sugar. Add egg yolks and vanilla and mix well. Add flour and salt and mix into a dough. Roll dough into balls about 1 inch in diameter.
3. Roll each dough ball in egg whites and then into ground walnuts to cover. Place on prepared cookie sheets and place your thumb in center of each cookie, pressing slightly to make an indentation.
4. Bake in preheated oven for 10 to 15 minutes or until bottom of cookie is lightly browned. Cool completely on wire racks.
5. Meanwhile, in a bowl, combine icing ingredients and mix well until a thick icing forms. Fill center of cooled cookies with icing or preserves, or a bit of icing and a whole walnut, cherry or chocolate kiss. Makes 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series
Enjoy! **COOKIES**



Shortbread Cookies

All About Shortbread
Basic Shortbread
Betty's Famous Scotch Shortbread
Caramel Shortbread Squares
Cherry Shortbreads
Choco-Nut Shortbread
Nutmeg Shortbread
Red Lips Cookies
Shortbread Cut Out Cookies
Shortbread Plus
White Chocolate Cherry Shortbread



At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

All About Shortbread Cookies

Definition: A rich cookie made with flour, sugar, butter and salt, shortbread has a high proportion of butter to flour, which makes the cookie tender and crumbly.

Assemble all the ingredients together before you begin.

Butter is a must when making shortbread. Positively no substitutions.

You may add chopped nuts, citrus zest, or candied fruit for more flavor.

Traditionally, shortbread is formed in a large round mold, about 8 inches in diameter, and cut into pie-shaped wedges after baking. These wedges earned the name “petticoat tails” because their shape resembles the petticoats worn by British women in the twelfth century.

Shortbread is also shaped as rectangular bars or in rounds called “highlanders.” Royal shortbread is shortbread that is half-dipped in chocolate.

Some shortbreads should be aged for better flavor. To age shortbread, bake and cool as directed; then, wrap in several layers of wax paper, tie securely and set in a cool dry place for 2 months. The ripened flavor is incredible.

Cookie lovers originally enjoyed these versatile treats with tea at the Christmas and New Years holidays, but we now find them on the table all year long. Shortbread originated in Scotland.

Enjoy!



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At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

Shortbread Cookies

BASIC SHORTBREAD

1 pound unsalted butter, softened
1 cup superfine sugar
1/2 teaspoon salt
4 cups flour

- 1. In a mixing bowl, using a stand mixer or a handheld portable mixer, beat butter until light and fluffy, about 3 minutes. Beat in sugar until thoroughly blended and not grainy, about 2 minutes.**
 - 2. In a bowl, blend salt into flour and add flour to butter mixture in 4 additions, scraping sides of bowl with spatula after each addition. Mix for 2 minutes longer, until dough is smooth and soft.**
 - 3. Lightly flour a jellyroll pan (15-by-10-by-2-inches). Roll dough out to a thickness of 3/8 inch. Place in floured pan and pat to even. Dough will ALMOST fill pan. Use a ruler and a sharp knife to score pieces 1-inch wide and 2-1/2-inches long, cutting 10 across short side and 6 down. Use a fork to pierce each piece 3 times on the diagonal. Cover dough with plastic wrap and refrigerate for at least 1 hour.**
 - 4. Position racks in upper and lower thirds of oven and preheat to 325 degrees. Line two cookie sheets with parchment paper.**
 - 5. Cut chilled shortbread through marked lines and transfer to prepared cookie sheets, leaving 1 inch space between cookies. Place in preheated oven and reduce oven temperature to 300 degrees. Bake for 30 minutes. Turn pans around, switch positions and bake an additional 10 to 15 minutes. Shortbread must be light golden brown on bottoms and sand-colored on top.**
 - 6. Transfer cookie sheets to wire racks to cool. Shortbread will keep for 5 days in a well-covered container at room temperature. Makes 60 (1/2-by-1-inch) cookies.**
- Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shortbread Cookies

BETTY'S FAMOUS SCOTCH SHORTBREAD

Submitted by Betty Possner, my dear friend

1 cup butter, softened
1/2 cup sugar
2-1/4 cups flour
Sugar

1. Preheat oven to 325 degrees.
2. In a mixer bowl, using a mixer, cream butter and sugar very, very well, until light and creamy. Add flour 1 cup at a time, blending well after each addition. Knead with hands until blended and smooth.
3. Pat dough into a 9-inch round or square cake pan. Press edges of dough with fork and prick top of dough. Sprinkle with sugar.
4. Place in preheated oven and bake for 60 minutes or until lightly browned. Cool for 10 minutes and cut into bars. Makes 4 dozen pieces. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shortbread Cookies

CARAMEL SHORTBREAD SQUARES

2/3 cup butter, softened
1/4 cup sugar
1-1/4 cups flour
1/2 cup butter
1/2 cup packed light brown sugar
2 tablespoons light corn syrup
1/2 cup sweetened condensed milk (not evaporated)
1-1/4 cups milk chocolate morsels

- 1. Preheat oven to 350 degrees.**
- 2. In a medium bowl, mix 2/3 cup butter, sugar and flour together until mixture gets crumbly. Press into bottom of 9-by-9-by-2-inch ungreased square pan. Bake in preheated oven for 20 minutes.**
- 3. In a 2-quart saucepan, combine 1/2 cup butter, brown sugar, corn syrup and sweetened condensed milk. Bring to a boil over medium heat. Continue to boil for 5 minutes. Remove from heat and beat vigorously with a wooden spoon for about 3 minutes. Pour over baked crust. Cool caramel until it begins to firm.**
- 4. In a microwave-safe bowl, melt chocolate and pour over caramel layer, covering completely. Chill shortbread. Cut into squares. Makes 4 dozen squares. *Enjoy!***

***Note: We cut these small because they are a rich cookie.**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shortbread Cookies

CHERRY SHORTBREADS

- 2 cups flour**
- 1 cup confectioners' sugar**
- 1 cup cornstarch**
- 1 cup chopped maraschino cherries, well-drained**
- 1-1/2 cups butter, softened**

- 1. Preheat oven to 300 degrees.**
- 2. In a bowl, with a mixer, cream butter and sugar together. Add cornstarch and flour and mix well. Stir in well-drained cherries. Drop by teaspoonfuls onto an ungreased cookie sheet; then, press with tines of a floured fork.**
- 3. Bake in preheated oven for 10 to 15 minutes until lightly golden. Transfer to wire racks and cool completely. Makes 2 dozen cookies. *Enjoy!***

***Note: If you feel dough is dry, another 1/3 to 1/2 cup butter can be kneaded into dough.**



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shortbread Cookies

CHOCO-NUT SHORTBREAD

- 1 cup butter, softened
- 2/3 cup confectioners' sugar
- 1 teaspoon vanilla
- 2 cups flour
- 1 cup macadamia nuts, coarsely chopped
- 1 cup milk chocolate morsels, melted
- 1-1/2 tablespoons vegetable shortening
- 1/3 cup macadamia nuts, finely chopped

1. In a large mixing bowl, using a mixer, cream butter, sugar and vanilla until smooth. Slowly add flour and stir until well-blended. Add coarsely chopped macadamia nuts and blend well. Shape dough into a roll about 2 inches in diameter. Wrap in wax paper and then in foil. Chill for 2 hours or more.

2. Preheat oven to 300 degrees.

3. Cut chilled dough into 1/3-inch thick slices and place on ungreased cookie sheets. Bake in preheated oven for 20 minutes or until they are golden brown around edges. When baked, remove cookies to cool on wire racks.

4. In a small bowl, combine melted chocolate morsels and shortening and stir to blend. Place finely chopped macadamia nuts in small bowl. Dip one end of each cookie into chocolate, then dip into nuts and place on wax paper to set. Allow chocolate to harden. Store in a cool place. Makes 3 to 4 dozen cookies. *Enjoy!*

***Note:** Walnuts, pecans or almonds may be substituted for macadamia nuts if desired. Use almond extract in place of vanilla if you use almond nuts.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shortbread Cookies

NUTMEG SHORTBREAD

1-1/3 cups flour
1 teaspoon freshly grated nutmeg
1/4 pound cold butter, cut into 1/4-inch cubes
6 tablespoons sugar, divided
1 large egg yolk

- 1. Preheat oven to 325 degrees. Butter an 8-inch round metal cake or pie pan.**
- 2. In a medium bowl, whisk together flour and 3/4 teaspoon of nutmeg. Using your fingers, rub butter into flour until mixture is texture of sand. Using a fork, stir in 5 tablespoons of sugar. Stir in egg yolk. Press mixture together to form a dry, crumbly dough and put it on a work surface. Knead dough about twelve times just until it holds together.**
- 3. Press dough in an even layer into prepared pan. With a small, sharp knife, mark eight wedges halfway into dough. With a fork, prick dough every 1/2 inch or so. In a small bowl, combine remaining 1 tablespoon sugar and 1/4 teaspoon nutmeg and sprinkle it on dough.**
- 4. Bake shortbread in the middle of oven until golden, about 50 to 55 minutes. Let shortbread cool slightly in pan that is set on a rack and then cut into wedges. Allow to cool completely in pan. Makes 8 wedges. *Enjoy!***



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**



Shortbread Cookies

RED LIPS COOKIES

This is an unbelievably delicious shortbread cookie with unlimited options.

1/2 cup sugar
1 cup butter
2 cups flour
Red raspberry preserves or jam

1. Preheat oven to 350 degrees.
2. In a bowl, using a mixer, combine sugar and butter and cream well. Add flour and mix well. Shape dough into 1-inch balls and place on cookie sheets. Using your thumb, make an indentation in each cookie and place a spoonful of red raspberry jam in each indentation.
3. Bake for 15 to 20 minutes in preheated oven. Cool completely on wire racks.
Enjoy!

***Options:** You may place a whole walnut, pecan, almond, macadamia nut, or a candied cherry in the indentation before you bake them. Or, leave unfilled until baked and cooled; then, fill with icing, jams, or fruit fillings. Use your imagination!



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shortbread Cookies

SHORTBREAD CUT OUT COOKIES

1-1/2 cups butter
1 cup sugar
1 teaspoon vanilla
3-1/2 cups flour
1/4 teaspoon salt
Colored sugars

1. In mixer bowl, using a mixer, blend butter, sugar and vanilla together until creamy. Sift flour and salt together in another bowl. With mixer on low speed, begin adding flour very slowly until dough forms and pulls from the side of bowl.
2. Shape dough into a flat disk and wrap tightly with plastic wrap. Refrigerate for 30 minutes.
3. Preheat oven to 350 degrees. Line cookie sheets with parchment paper.
4. On a lightly floured surface, roll dough out to a thickness of 1/4 inch. Using your cookie cutters, cut cookies and place on prepared cookie sheets. Reshape left-over scraps; roll out again and cut into cookies. Sprinkle tops of cookies with colored sugars.
5. Bake in preheated oven for 15 minutes. Remove cookies to wire racks to cool. Makes about 4 dozen cookies. *Enjoy!*



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shortbread Cookies

SHORTBREAD PLUS

Here is a basic recipe with 8 variations. Something to please everyone.

1 cup butter, softened
3/4 cup confectioners' sugar
2 teaspoons vanilla
2 cups flour
1/4 teaspoon baking powder
1/8 teaspoon salt

1. In a bowl, using a mixer on medium speed, beat butter until creamy. Gradually add sugar, beating well. Add vanilla, beating until well-blended.
2. In another bowl, combine flour, baking powder and salt. Add to butter mixture, beating on a low speed just until blended. Divide dough in half; shape each portion into a 10-inch log. Wrap dough in plastic wrap and chill 8 hours or freeze up to 6 weeks and thaw in refrigerator before using.
3. Preheat oven to 350 degrees. Lightly grease cookie sheets.
4. Carefully cut each roll into 1/3-inch-thick slices; place on prepared cookie sheets. Bake in preheated oven for 10 to 12 minutes or until lightly browned. Transfer cookies to wire racks to cool. Makes 5 dozen cookies. *Enjoy!*

Variations:

CHOCOLATE-DIPPED SHORTBREAD COOKIES: Microwave 1/2 cup semisweet chocolate morsels in a glass bowl at HIGH for 1 minute. Stir until smooth. Dip cooled cookies halfway in melted chocolate. Place on wax paper to set.

PEANUT BUTTER-AND-JELLY SHORTBREAD COOKIES: Stir 1/2 cup peanut butter into dough after adding flour mixture. Make an indentation in center of each cookie slice before baking. Fill each indentation with 1/4 teaspoon jelly. Bake as directed.

CHOCOLATE MINT SHORTBREAD COOKIES: Stir 1 (4.67-ounce) package chocolate mints, chopped, into dough after adding flour mixture. Proceed as directed.



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SHORTBREAD PLUS COOKIES, continued

TOFFEE SHORTBREAD COOKIES: Stir 1 cup Heath's Bits o' Brickle Chips into dough after adding flour mixture. Proceed as directed. Chips can be found near chocolate morsels in your grocery.

PECAN-CRUSTED SHORTBREAD COOKIES: Coat 10-inch logs with 3/4 cup finely chopped pecans. Proceed as directed.

RED CINNAMON CANDY SHORTBREAD COOKIES: Stir 1/2 cup red cinnamon candies into dough after adding flour mixture. Proceed as directed.

SNOWMAN SHORTBREAD COOKIES: Chill dough 2 hours after adding flour mixture. Shape dough into 16 (3/4-inch) balls, 16 (1/2-inch) balls and 16 (1/4-inch) balls. Use 1 ball of each size to make snowman shapes, leaving no space between balls. Bake as directed. For eyes, use black gel frosting after cookies have cooled, or press chocolate mini morsels into warm cookies. Make scarves using red decorator frosting after cookies are cool.



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At Home with Arlene Williams Recipe Series *Enjoy!* **COOKIES**

Shortbread Cookies

WHITE CHOCOLATE CHERRY SHORTBREAD

1/2 cup maraschino cherries, drained and finely chopped
2-1/2 cups flour
1/2 cup sugar
1 cup cold butter
12 ounces white chocolate baking squares with cocoa butter, finely chopped
1/2 teaspoon almond extract
2 drops red food coloring (optional)
2 teaspoons shortening
White nonpareils and/or red edible glitter (optional)

1. Preheat oven to 325 degrees. Spread cherries on paper towels to drain well.
2. In a large bowl, combine flour and sugar. Using a pastry blender, cut in butter until mixture resembles fine crumbs. Stir in drained cherries and 2/3 cup chopped chocolate. Stir in almond extract and food coloring. Knead mixture until it forms a smooth ball.
3. Shape into 3/4-inch balls. Place balls 2 inches apart on an ungreased cookie sheet. Using bottom of a drinking glass dipped in sugar, flatten dough balls to 1-1/2-inch rounds.
4. Bake in preheated oven for 10 to 12 minutes or until centers are set. Cool for 1 minute on cookie sheet. Transfer cookies to a wire rack and let cool.
5. In a small saucepan, combine remaining chocolate with shortening. Cook and stir over low heat until melted. Dip half of each cookie into chocolate, allowing excess to drip off. If desired, roll dipped edge in nonpareils and/or edible glitter. Place cookies on wax paper until chocolate is set. Makes 5 dozen cookies. *Enjoy!*



At Home with Arlene Williams Recipe Series *Enjoy! COOKIES*

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 Cookie Mix in a Jar
Five-in-One Cookies
Flaky Pineapple Squares
Frosted Banana Bars
Frosted Butter Cut Outs
Frosted Chocolate Delites
Frosted Orange Date Bars
Frosted Zucchini Bars
Funfetti Cookies
Gingerbread Cut Outs
Glazed Peanut Butter Bars

Golden Dipped Macaroons
Golden Rugalach
Good and Gooley Cherry Bars
Grandma Bobak's Lebkuchen
Grandma Bobak's Nut Rolls
Grandma's Great Cut Outs
Grandma's Tea Cakes
Granny's Snowballs
Great Grandma McCulla's
 Filled Cookies
Greek Cookie Bars
Gullets!
Hawaiian Holidays
Heavenly Chocolate Meringue Cookies
Hockey Pucks
Holiday Coconut Squares
Holiday Peppermint Cookies
Hungarian Pastry
Ice Cream Nut Rolls
Ice Cream Sandwich Cookies
Iced Carrot Cookies
Iced Orange Cookies
Italian Butter Cookies
Italian Cookies
Italian Easter Cookies
Italian Pizzelles
Jell-O Cookies
Jumbo Raisin Cookies
Kolache
Koulourakia
Kulachi
Ladylocks
Laura Bush's Cowboy Cookies
Lemon Almond Cream Cheese Cookies
Lemon Bars
Lemon Blossoms
Lemon Butter Snowbars
Lemon Crumb Bars
Lemon Drenched Cookies
Lemon Poppy Seed Cookies
Lemon Snaps
Lemon-Lime Chillers
Linzer Star Cookies
Luscious Lemon Tarts
M and M Cookie Mix in a Jar

Maple Pecan Cookies
Marshmallow Cloud Cookies
Melting Moments
MIL's Iced Orange Cookies
Mint Chocolate Chip Dip
Mocha Biscotti
Mocha Iced Chocolate Drops
Molasses Cookies
My Momma's Strawberry Cookies
Momma's Sugar Cookies
Mom's Cranberry Biscotti
Mom's Raisin Filled Cookies
Mundel Bread
My Momma's Gobs
No-Bake Peanut Butter Bon Bons
North Carolina Savory Wafers
Nutmeg Shortbread
Oatmeal Bars
Oatmeal Carmelita
Old World Raspberry Bars
Old-Fashioned No-Bake
 Chocolate Cookies
Orange and Almond Biscotti
Orange Balls
Orange Ginger Cookies
Orange Marmalade Bars
Orange Pear Bars
Orange Pecan Biscotti
Orange Slice Cookie Mix in a Jar
Orange Walnut Biscotti
Orange Walnut Tassies
Oreo Balls
Pastry Pillows
Patty's Mini-Cheesecakes
Peach Bars
Peaches and Cream Bars
Peachy Cookies
Peanut Butter Brownie Cookies
Peanut Butter Cup Cookies
Peanut Butter Delights
Peanut Butter Texas Sheet Cake Squares
Pecan Praline Bars
Pecan Tassies
Pignoli Cookies
Potica

Pumpkin Pinwheels
Quick and Easy Bar Cookies
Raspberry Chocolate Bars
Red Lips Cookies
Red Raspberry Cookies
Rich-Tasting Cherry Slices
Ricotta Cheese Cookies
Russian Torte
Seven Layer Cookie Bars
Sheet Raisin Cookies
Shortbread Cut Out Cookies
Shortbread Plus
Slamdunkers
S'mores Bars
Snickerdoodle Cookie Mix In A Jar
Snickerdoodles
So Easy Chow Mein Clusters
Sour Cream Sugar Cookies
Spicy Pumpkin Bars
Star-Spangled Cookies
Sue's Chunky Chocolate Chewies
Sugar and Spice Cut Out Cookies
Sugar Melts
Texas Sheet Squares
Three Chocolate Sandwich Cookies
Thumbprints
Toasted Hazelnut Bars
Tom Thumb Cookie Bars
Tropical Pinwheel Cookies
Turtle Cookies
Unusual Christmas Cut Outs
Vanilla Chip Biscotti
Walnut Biscotti
White Chocolate Cherry Shortbread
White Chocolate Cranberry Biscotti